

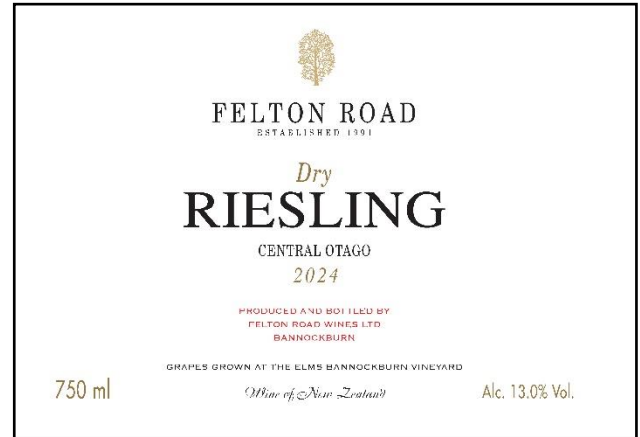


## FELTON ROAD

### 2024 Felton Road *Dry* Riesling

#### *Tasting Note*

*A vibrant bouquet of spring flowers, talc and orchard fruits introduces this impressive and commanding wine. Ripe apple and pear abound on the palate, complimented by pink grapefruit and mineral notes. For a dry wine, it's surprisingly luscious: such is the power of the fruit supporting this crisp and vineyard expressive Riesling. Mature vines, careful farming and respectfully guided to the bottle.*



#### *Introduction*

Commencing with meticulous site selection and vineyard design in 1991, Felton Road's story is one of refusal to compromise. A strict 100% estate policy with fully organic and biodynamic viticulture (BioGro and Demeter certified) ensures that our fruit arrives at the winery as pure as it can be, while our entire estate comes as close to true sustainability as is possible. A commitment to hands off winemaking; gravity flow; indigenous yeasts and malolactic; an avoidance of fining and filtration; all help preserve the wine's expression of its terroir. The result is Riesling, Chardonnay and Pinot Noir which accurately express the authenticity and complexity of our unique vineyards.

Gareth King; Viticulturist, Blair Walter; Winemaker, Nigel Greening; Proprietor.

#### *Vineyard & Viticulture*

Felton Road farms four properties totaling 34 ha in the Bannockburn subregion of Central Otago. Block 2 is an east facing gravel outwash fan situated on the Elms vineyard immediately to the north of Block 3. The soils are with very deep angular schist gravels with a thin loess covering. Meticulous summer management of a single vertical shoot positioned (VSP) canopy ensures even and early fruit maturity. Shoot thinning, shoot positioning, leaf plucking, bunch thinning and harvest are all carried out by hand to ensure optimum quality fruit. Cover crops are planted between rows to assist in vine balance and to improve soil health and general biodiversity.

#### *Vintage*

After a wet September, spring commenced with good soil moisture and bud burst occurred at the normal time of early October. Temperatures hovered around average with December being warm and dry, enabling a successful flowering and fruit set. The dry conditions prevailed throughout January and February limiting berry size and setting the scene for fruit with elevated phenolic material and complexity. Judicious use of irrigation was required to maintain sufficient vine health throughout this sustained dry period. Temperatures never spiked and hovered around average enabling a slow and steady path to maturity. A distinctive feature of March 2024 was the cool night temperatures preserving acidity, freshness and precision of fruit character. Riesling in Blocks 2 and 4 were harvested from 5-10 April, with the heavy soils of Block 1 requiring extra time to conclude the overall harvest on 19 April.

#### *Vinification*

Riesling from Block 2 of The Elms vineyard was hand-picked then carefully whole bunch pressed, settled for 5-8 days before racking, then followed by a slow fermentation of 11 weeks with indigenous yeasts to almost complete dryness (5g/L RS). The wine rested on fine lees to build palate weight before bottling in late-August after minimal processing (no fining or cold stabilisation) to preserve and highlight the delicate Riesling characters.