



FELTON ROAD

2024 Felton Road Riesling *Block 1*

Tasting Note

Intense aromas of nectarine and apricot are complimented by attractive florals and hints of marzipan. Mature Riesling vines grown in the heavy silt loam soils of north facing Block 1, has, as always, produced this distinctive, pure and refreshing style of Riesling. The natural sweetness is there, but attractively bound in the bright acidity and light (9.5% alc) framework. Irresistible now, but also extremely age-worthy for further complexities to emerge.

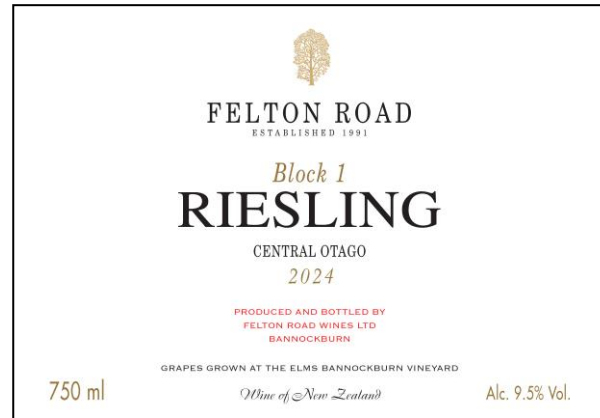
Introduction

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 1 is a north facing slope immediately west of Block 3 on The Elms vineyard. It consists of the same Waenga soils (deep silt loams) as Block 3 and starkly contrasts the schist gravel soils of our Riesling in Blocks 2 and 4. 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 1 was carefully hand-picked on April 19 followed by whole bunch pressing. The juice was settled for 6 days, then racked and followed by a relatively fast 2 week fermentation with indigenous yeasts. The fermentation was stopped by chilling to balance the high natural acidity with residual sweetness of 56g/L, resulting in the low alcohol of 9.5%. The wine rested on fine lees with minimal processing (no fining or cold stabilisation) before bottling in late-August to highlight the delicate Riesling characters.