

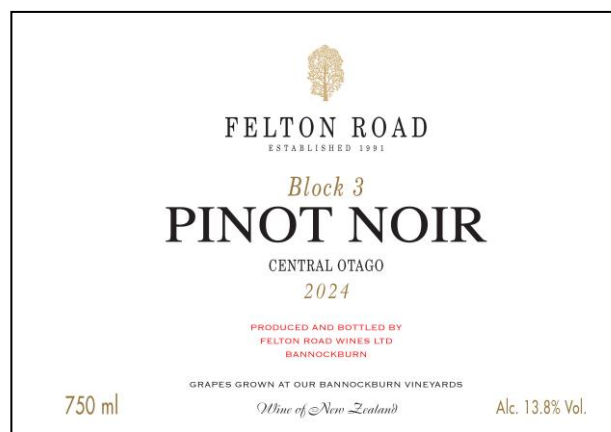


FELTON ROAD

2024 Felton Road Pinot Noir *Block 3*

Tasting Note

The first encounter tells you it could only be Block 3. Characteristic spice and herbs, dark cherry, leather and mocha. The superb 2024 vintage shows the place clearer than ever, delivered in a wine that's poised as well as profound. Cascades of deep dark fruit on the palate build to reveal real authority rather than just weight. The tannins are waiting, providing a framework for the depth of fruit, then ultimately giving a sustained, indulgent finish. An emphatically opulent Block 3 with the potential to be benchmark.



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. The winery is also B Corp certified and a proud member of IWCA (International Wineries for Climate Action). A commitment to hands off winemaking: gravity flow, wild yeasts, wild malo, 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; Vignerons.

Vineyard & Viticulture

Felton Road farms four properties totalling 34 ha in the Bannockburn subregion of Central Otago. Block 3 is situated on a gentle north facing slope in the heart of The Elms vineyard where a deep bench of silt soil is interspersed with calcareous seams. 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. Pinot Noir was harvested from 19 March to 9 April.

Vinification

The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping, retaining 25% as whole clusters. Traditional fermentation with a moderately long maceration on skins has extracted good colour and tannin with considerable depth of flavour. This wine was aged for 13 months in 20% new French oak barrels from artisan Burgundian coopers. In accordance with our non-interventionalist approach to winemaking, this wine was fermented with indigenous yeast and was not fined or filtered.

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