



FELTON ROAD

2020 Felton Road Pinot Noir *Cornish Point*

Tasting Note

Intense floral notes of lavender and violets along with plum, clove and dark chocolate. This smaller berried and earlier harvest at Cornish Point contributes saturating fruit, spice and hints of sandalwood on the palate. Brooding with serious intent amongst the black plum and mocha flavours, the entire package is utterly complete and there is no doubt time will reveal further complexity and intrigue.

Introduction

Beginning with meticulous site selection and vineyard design started 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, 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; Proprietor.

Vineyard & Viticulture

Felton Road farms four properties totalling 32 ha in the Bannockburn sub-region of Central Otago. This wine is from Cornish Point vineyard where the close proximity to water creates a unique mesoclimate. 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

Early vine development was steady with spring temperatures being average or slightly below and low rainfall. Flowering occurred during cool and relatively wet conditions causing smaller berry size and low bunch weights. Cooler conditions prevailed throughout the growing season, in particular March which was one of the coolest we have experienced. With the natural moderate to low yields and cool and extended ripening conditions, flavours were ripe and concentrated, with good vibrancy and acidity. The cooler and edgier growing season combined with our intensive viticultural inputs, contribute to the 2020 Cornish Point possessing profound character and depth. Cornish Point was surprisingly advanced compared to our other three sites only 6km to the west. Picking commenced on March 20 and concluded on March 27.

Vinification

The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping, with 20% retained 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 30% 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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