



FELTON ROAD

2016 Felton Road Vin Gris

Tasting Note

A pretty nose of wild strawberry and flowers, with hints of chervil or fennel; a lovely harmony of the scents of early summer. Textural and rich, the palate follows with a complexity that is a big step up from expectations. Dry, but rewarding rather than austere and completely clean on a long and pure finish. A very pale salmon colour with fascinating food matching possibilities as well as a delight as an aperitif.

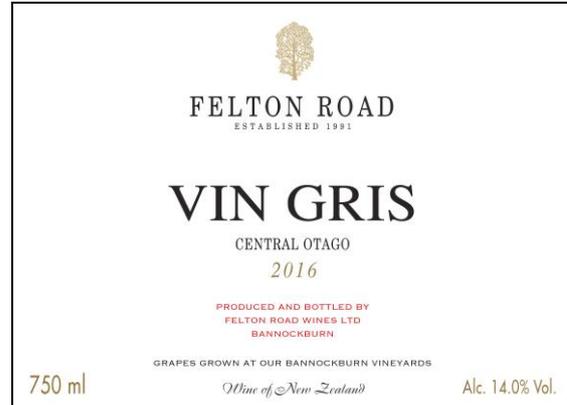
Introduction

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 (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. No additions or adjustments are performed unless they absolutely need to be. The result is Riesling, Chardonnay and Pinot Noir which we believe express the authenticity and complexity of our unique vineyards.

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

Vineyard & Viticulture

Felton Road farms three properties totaling 32 ha in the Bannockburn sub-region of Central Otago. 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

El Nino provided westerlies and early warmth combining with high soil-moisture to push early bud-burst and vibrant growth. Temperatures rose rapidly towards flowering with moisture-wicking wind conditions keeping growth in check. December brought extreme diurnal swings the likes of which we're not accustomed to seeing so early in the season. Afternoon highs in the low thirties balanced by single-figures overnight. The diurnal pattern continued through January with a full 30°C swing on the 11th. February, unusually, proved to be the warmest month. Overnight temperatures averaged 12°C with scattered rain events offering some relief for desiccated soils. Veraison was early with a rapid onset but prolonged completion. Pinot Noir skins showed impressive colour and condition by the start of March. Peak temperatures dropped away as high diurnals continued, offering a balancing tension and finesse after the welcome but unusual early season warmth. Chardonnay picking began on March 22nd with the first Pinot only one day later. Harvest concluded with Riesling on April 18th.

Vinification

Vin Gris (*vahn gree*) is made from Pinot Noir juice and is only produced in certain vintages. Whole bunch pressing of young vine Pinot Noir results in the very pale copper colour of this Vin Gris. Fermentation in stainless steel tanks with indigenous yeast followed by ageing on the gross yeast lees builds palate weight and complexity.

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