



FELTON ROAD

2017 Felton Road Riesling *Block 1*

Tasting Note

Exotic fruits on the nose with suggestions of nectarine and apricot from this steeper north facing slope. It's hugely textural on the palate with baskets of stone fruit quickly disguising the residual sweetness. The concentration and texture provided by the deep and heavy soils in Block 1 is immediately apparent and salivating. The finish is expansive and long with the weighty palate deftly supported by bright acidity.

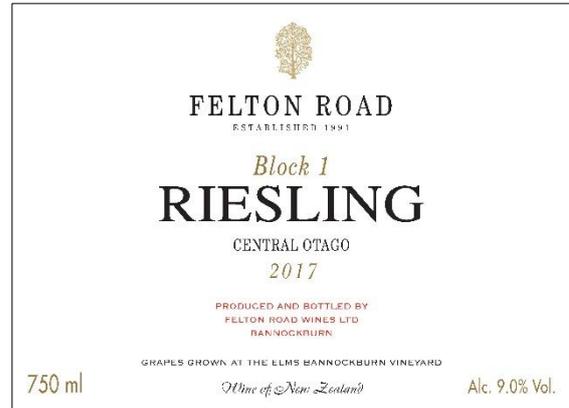
Introduction

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. 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 32 ha in the Bannockburn sub-region 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

The end of winter and spring 2016 was as warm and sustained as we have ever experienced, resulting in an early bud-break and fast even growth. Summer saw westerly winds concurrent with cool overnight temperatures pulling in the reins, slowing growth to a gentler pace. Relatively cool temperatures and high rainfall in January offered succour to both the canopies and understory. As was the case for heat summation, our season's rainfall seemed to have been provided early. Small shattered bunches from unsettled weather over December's flowering period reduced demand on the vines during the cooler, dry periods that occurred during the later parts of summer. Nature provided us with a perfect outcome to an unusual season characterised by a fast start and slow finish. Pinot Noir and Chardonnay were harvested swiftly from March 29th with both varieties complete within a week. Riesling followed with a longer hang time allowing for excellent flavour development. Harvest concluded with Block 1 Riesling on April 20th.

Vinification

Riesling from Block 1 was carefully hand-picked followed by whole bunch pressing. The juice was settled overnight followed by a 3 week fermentation with indigenous yeasts. The fermentation was stopped by chilling to balance the high natural acidity with residual sweetness of 63g/L, resulting in the low alcohol of 9.0%. The wine rested on fine lees with minimal processing before bottling in late-August to highlight the delicate Riesling characters.

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