

Felton Road Riesling Block 1 · 2005 · Bannockburn · Central Otago

Vintage & Vinification

Cold and unsettled weather during the month of December resulted in a poor fruit set and low yields. The small harvest from Block 1 attained excellent ripeness of flavour with bright acidity and was hand picked in early May. Whole bunch pressing to minimise phenolic pick-up followed by careful winemaking with minimal processing preserves the delicate Riesling characters. The fermentation was stopped by chilling the wine and racking off the yeast lees at the desired sugar/acid balance.

Bouquet & Palate

A unique combination of aromas including tropical and stonefruit integrate with our Riesling's hallmark mineral qualities. Initial powerful sweetness coats the palate, yet is quickly balanced by the intense natural acidity. Low alcohol of 8.5% provides a delicate framework to reveal the intriguing interplay of fruit sweetness and acidity.

Comments on 2004 Riesling Block 1

Felton Road Riesling Block 1 is also worthy of a mention. Not only did it complete the most excellent trio of New Zealand Rieslings I have seen, but it is another of these wines that sports staggering levels of residual (63 grams) but looks terrifically fit. **Matthew Jukes, March 2005, expertwine.com**

