



FELTON ROAD

Felton Road • Pinot Noir • 2004 • Bannockburn • Central Otago

Vintage & Vinification

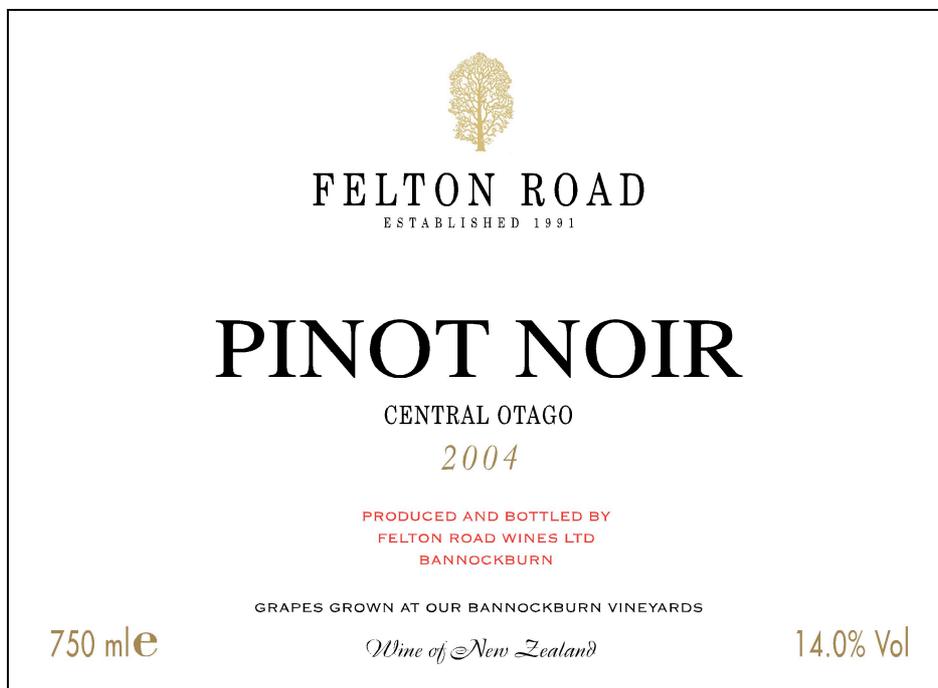
The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping. Traditional fermentation with a moderately long maceration on skins has extracted good colour and tannin with considerable depth of flavour. This wine was aged for 11 months in French oak barrels from highly regarded Burgundian coopers. In accordance with our non-interventionalist approach to winemaking, this wine has not been racked, fined or filtered.

Very deep and brooding nose of dark fruits and complex earth and spice notes. Concentrated plum and cherry flavours lead to a full and well balanced palate with silky tannins. This soon after bottling the structure is multidimensional rather than layered, but should evolve to show real intricacy. Typical Central Otago Pinot Noir sweetness contributes to the very textural and long finish.

Comment on 2003 Pinot Noir

Matthew Jukes, UK – Report from New Zealand Part One, January 2005, Expertwine.com

Fantastic fruit on the nose and raucous appeal on the palate signal yet another great 'Estate Pinot' from Felton Road. The purity of plum, cherry and berry fruit and sheer sexiness of flavour and length make this one of the greats. I often feel that this wine is, certainly in value terms, the 'best' in the portfolio.



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BANNOCKBURN
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