



FELTON ROAD

2005 Pinot Noir Block 5

Viticulture

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 controlling vine vigour and to improve soil health and general biodiversity. All of our vineyards are managed organically and also utilise biodynamic practices throughout.

Vintage & Vinification

Detailed observations from the various vineyard blocks (and even within blocks), enable small parcels to be kept separate and handled appropriately in the winery. 80% destemmed with no crushing and 20% as whole clusters provide an extra layer of complexity and brings an apparent sweetness to the mid-palate. Drained by gravity from the fermenter directly to the underground cellar and aged for 18 months in 35% new French oak. In accordance with our non-interventionalist approach to winemaking, this wine has not been fined or filtered.

Bouquet & Palate

Powerful aromas of dark fruits like black cherry and black doris plums, combine with exotic complex aromas of spice, earth and dried herbs. The palate echoes the dark fruits along with diverse spice and chocolate notes. The concentrated mouthfeel leads to a very textural and silky finish. A very rich and complete wine with excellent cellaring potential.



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94 points. Reflective purple hue. Fresh scents of plum, cream and graphite. This tightly wound Pinot slowly opens to juicy flavours of plum, cherry and minerals. A slight earthiness, coupled with new oak, linger in the finish. This Pinot is all about fruit and structure, and displays great aging potential. **Wine News, Publishers Pick – Feb 06. USA**

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