



FELTON ROAD

2024 Felton Road Pinot Noir *Calvert*

Tasting Note

As is so often the case with Calvert, what impresses most is the wine's subtlety and precision; patience is rewarded as the site methodically reveals itself. Earthy, dark cherry and plum aromas expand outward, becoming delicately floral; rose and violet infused. The mineral, graphite-textured palate builds - ever so subtly - to a rich, leather-bound cocoa finish. A most urbane expression of this vineyard and its deep clay soils.

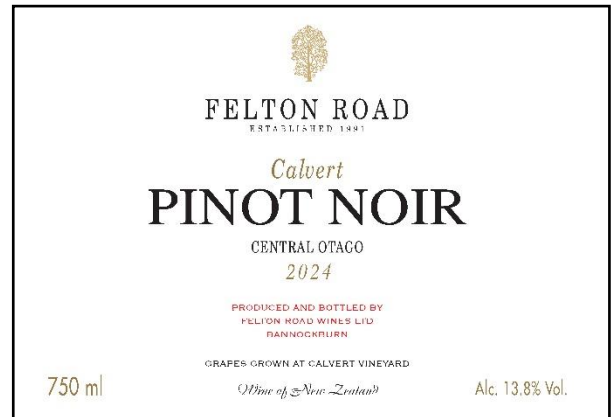
Introduction

Commencing with meticulous site selection and vineyard design in 1991, Felton Road's story is one of refusal to compromise. A strict 100% estate policy with fully organic and biodynamic viticulture (BioGro and 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; indigenous yeasts and malolactic; 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 totalling 34 ha in the Bannockburn subregion of Central Otago. Calvert Vineyard is located on Felton Road and is just 1km east of The Elms Vineyard and the winery. The soils at Calvert are deep heavy silts with a thin layer of loess topsoil. 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

After a wet September, spring commenced with good soil moisture and bud burst occurred at the normal time of early October. Temperatures hovered around average with December being warm and dry, enabling a successful flowering and fruit set. The dry conditions prevailed throughout January and February limiting berry size and setting the scene for fruit with elevated phenolic material and complexity. Judicious use of irrigation was required to maintain sufficient vine health throughout this sustained dry period. Temperatures never spiked and hovered around average enabling a slow and steady path to maturity. A distinctive feature of March 2024 was the cool night temperatures preserving acidity, freshness and precision of fruit character. Pinot Noir was harvested from 19 March to 9 April.

Vinification

The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without harsh pumping with approximately 25% retained as whole clusters. Long pre-fermentation soaks of 10 days prior to fermentation with indigenous yeasts and punched down by hand up to two times per day with a total time on skins of 25-28 days. Pressed off and barrels filled immediately by gravity to the underground barrel cellars. The wine spent 16 months in barrel (20% new French) with two rackings and no fining or filtration, before bottling in late-August 2025.