



# FELTON ROAD

## 2025 Felton Road *Dry* Riesling

### *Tasting Note*

*A compelling interplay of aromas; vibrant yellow and orange fruits overlaid with notes of citrus blossom and chalk dust. The palate extends in all directions; bright acidity provides length whilst succulent nectarine fruit lends breadth and weight. 2025 marked the latest date this block has ever been harvested; a decision fully vindicated by the sumptuous nature of the fruit on the palate, which holds and then unfurls, building to a clean, incisive finish.*

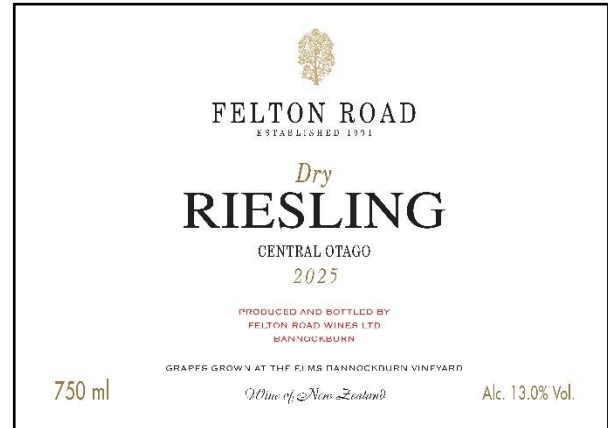
### *Introduction*

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 totaling 34 ha in the Bannockburn subregion of Central Otago. Block 2 is an east facing gravel outwash fan situated on the Elms vineyard immediately to the north of Block 3. The soils are very deep, angular schist gravels with a thin loess covering. 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*

Abundant rain in September and October replenished soil-water reserves. After a later than average budbreak, the vines grew well until a katabatic frost, the most extensive in twenty years, struck the vineyards on 3 November. Fortunately, losses were localised within vineyards and occurred early enough in the season for many vines to recover. A benign, settled period coincided with flowering and a successful fruit set did much to compensate for the damage from the frost. Summer saw even temperatures and a protracted dry period, which served to slow down ripening and concentrate flavours. After February finished with a warm flourish, the weather cooled distinctly, especially at night. Harvest was a game of patience, particularly for Riesling. The slow and measured conclusion of ripening has endowed the wines with an impressive breadth to complement their characteristic vibrancy.

### *Vinification*

Riesling from Block 2 of The Elms vineyard was hand-picked then carefully whole bunch pressed, settled for 6-8 days before racking, then followed by a slow fermentation of 9 weeks with indigenous yeasts to almost complete dryness (5g/L RS). The wine rested on fine lees to build palate weight before bottling in late-August after minimal processing (no fining or cold stabilisation) to preserve and highlight the delicate Riesling characters.