



FELTON ROAD

2025 Felton Road Riesling *Block 1*

Tasting Note

Always the last parcel to be harvested, the 2025 Block 1 is a most mellifluous rendition of this site. Flavours of the orchard abound; nectarine, pear, apple, and apricot. The interplay of body, sweetness and acidity endow the palate with a precisely delineated structure; this wine is no melange of fruit but rather, a procession. A vinous rendition of Cromwell's most famous landmark – our town's famous "Big Fruit" structure!

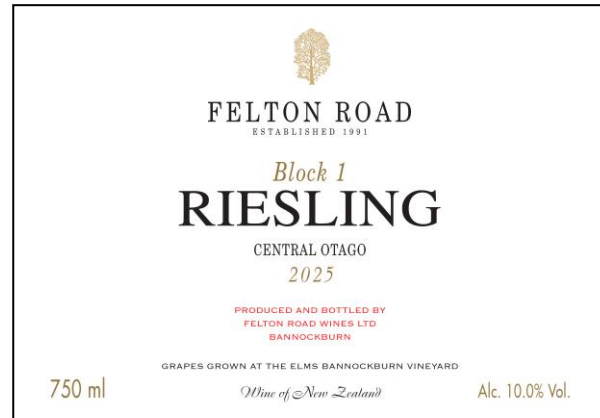
Introduction

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 1 is a north facing slope immediately west of Block 3 on The Elms vineyard. It consists of the same Waenga soils (deep silt loams) as Block 3 and starkly contrasts the schist gravel soils of our Riesling in Blocks 2 and 4. 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 1 was carefully hand-picked on April 22 followed by whole bunch pressing. The juice was settled for 6 days, then racked and followed by a relatively fast 2 week fermentation with indigenous yeasts. The fermentation was stopped by chilling to balance the high natural acidity with residual sweetness of 56g/L, resulting in the low alcohol of 10.0%. The wine rested on fine lees with minimal processing (no fining or cold stabilisation) before bottling in late-August to highlight the delicate Riesling characters.