

Felton Road,
`MacMuir` Pinot Noir 2021
Bannockburn, Central Otago, New Zealand



FELTON ROAD



Grape Varieties	100% Pinot Noir
Winemaker	Blair Walter
Closure	Screwcap
ABV	14.5%
Residual Sugar	0.36g/L
Acidity	4.2g/L
Wine pH	3.71
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Practising Biodynamic, Vegan, Practising Organic

PRODUCER

In the late 1990s, British entrepreneur Nigel Greening was living in New Zealand. A serious Burgundy collector, he was soon captivated by the nascent Pinot Noirs of Central Otago. By 2000, through sheer determination, countless tastings and research, he had bought a vineyard in Cornish Point, as well as the original Felton Road Elms Vineyard from founder Stewart Elms. Together with winemaker Blair Walter, Nigel is the self-taught visionary behind what is widely regarded as one of New Zealand's top producers of Pinot Noir.

VINEYARDS

Grapes for this wine come from the north facing, 6 hectare MacMuir vineyard, which is 1 kilometre east of the Elms vineyard and winery, and just 300 metres west of Calvert. The vineyard possesses a higher vine density, a range of clones and deep heavy silt soils. 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. A strict 100% estate policy with fully organic and biodynamic viticulture (BioGro and Demeter certified) ensures that their fruit arrives at the winery as pure as it can be, while the entire estate comes as close to true sustainability as is possible.

VINTAGE

Following a moderate winter with normal rainfall, budburst occurred in late September. Flowering took place in early December with some rain and temperatures hovering around average. A period of cool evenings raised concerns of a potential poor fruit set. Significant rainfall at the beginning of January and further rain in the middle of the month resulted in more than double the monthly rainfall. This wetter period throughout the phase of cell division resulted in generally larger berries and made up for potentially lower bunch weights from the uneven flowering conditions. The weather stabilised in February with warmer and much drier conditions, which continued through to harvest.

VINIFICATION

The Pinot Noir grapes were carefully selected and transported to the winery. The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping, with 25% retained as whole clusters. Traditional fermentation with a moderately long maceration on skins ensured good extraction of colour and tannin, with considerable depth of flavour. The wine was then aged for 13 months in 25% new French oak barrels from artisan Burgundian coopers, before being bottled without fining or filtration.

TASTING NOTES

Dark fruit and cocoa aromas dominate on the pronounced and brooding bouquet. The palate is similarly intense, a different iteration of Felton Road, but it nevertheless has the openness and immediate silky appeal. Sandalwood, dark chocolate and cranberry linger on a sustained and immensely impressive finish.

LIBERTY WINES