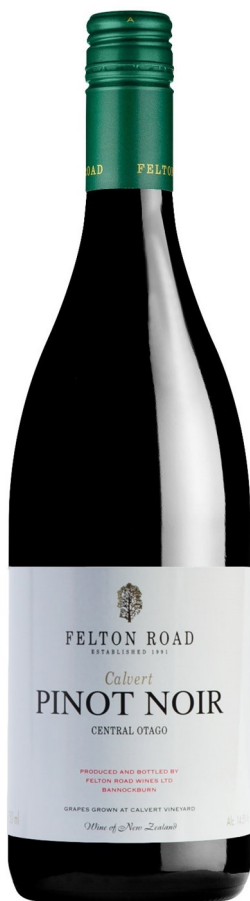


Felton Road,
`Calvert` Pinot Noir 2022
Bannockburn, Central Otago, New Zealand



FELTON ROAD



Grape Varieties	100% Pinot Noir
Winemaker	Blair Walter
Closure	Screwcap
ABV	14%
Residual Sugar	0.21g/L
Wine pH	3.77
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, Vegetarian, Vegan

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

Felton Road farm four vineyards totalling 34ha in the Bannockburn subregion of Central Otago, Calvert Vineyard is located on Felton Road just 1km east of the winery and The Elms vineyard. The soils are deep heavy silt with a thin layer of loess topsoil. Meticulous management of the vertical shoot positioned (VSP) canopy ensures even maturation. Cover crops are planted between rows to assist in vine balance and to improve soil health and biodiversity.

VINTAGE

High levels of rainfall, along with warmer soil temperatures throughout spring and early summer resulted in excellent early season growth. A warm and dry January continued to advance development with veraison starting early and progressing rapidly. February brought cooler weather and some rain which was welcomed as the drying soils were replenished and the rapid development slowed. A warm March ripened the grapes quickly in the final stages.

VINIFICATION

The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without any harsh pumping with approximately 25% of the fruit retained as whole clusters. A long pre-fermentation soak was carried out for 8-10 days prior to fermentation with indigenous yeasts. Punch downs were carried out by hand twice per day, with a total of 21-24 days on skins. The wine was pressed off and immediately gravity fed into oak barrels in the underground cellar. The wine was aged for 16 months in French oak barrels of which 28% were new. The wine was bottled in early September 2023 without fining or filtration.

TASTING NOTES

Distinct floral notes, characteristic of the Calvert vineyard, lead the nose with violets and rose petals dominating. The palate is intense with detailed, elegant tannins and a fine, regal finish.

LIBERTY WINES