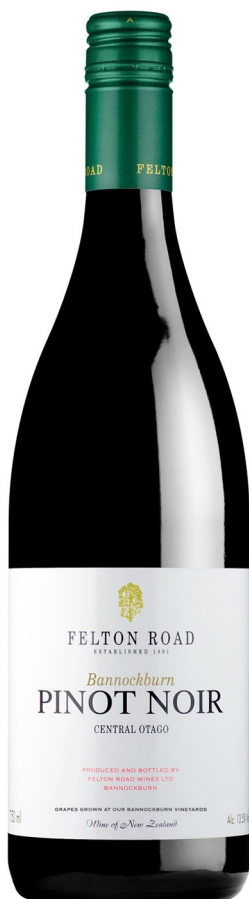


Felton Road,
`Bannockburn` Pinot Noir 2023
Bannockburn, Central Otago, New Zealand



FELTON ROAD



Grape Varieties	100% Pinot Noir
Winemaker	Blair Walter
Closure	Screwcap
ABV	13.5%
Residual Sugar	0.12g/L
Acidity	7.2g/L
Wine pH	3.71
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 owns four vineyards totalling 34 hectares, in the Bannockburn subregion of Central Otago. This wine is a blend from all four sites: Cornish Point, Calvert, MacMuir and The Elms. There are a range of altitudes and aspects with the soils mostly comprising of deep schist gravels, along with glacial loess and alluvial loam. 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

Spring brought normal temperatures and rainfall, with only minor frost events successfully managed. Warm, stable conditions during flowering resulted in an average-sized crop. A warm, dry December continued into early summer, with welcome rainfall from late February and light showers through March, providing relief without increasing disease pressure. Cooler nights slowed ripening, allowing steady development, and harvest began on 23 March.

VINIFICATION

The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping, while retaining 20% as whole clusters. Traditional fermentation using indigenous yeasts 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

The nose displays vivid floral aromas of dark rose and violets alongside ripe red fruit. The palate is pure but powerful. Flavours of almost ripe cherries blend with complex savoury notes of sandalwood and spice. Attractive and subtle herbal tones add freshness and intrigue. Tannins are firm but smooth, leading to a long finish.

LIBERTY WINES