Felton Road,

`Cornish Point` 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	**0.16g/L**
Acidity	**7g/L**
Wine pH	**3.68**
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

Fruit for this wine is sourced from the 7.6 hectare Cornish Point vineyard, where the close proximity to Lake Dunstan (surrounded on three sides) creates a unique mesoclimate. Heavy silt soils overlie alluvial gravels, interspersed with calcareous seams. 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 the 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

The 2023 vintage began with a standard spring, consisting of average temperatures and rainfall. There were a few mild frost events that were successfully fought and left no damage. December was warm and dry with these conditions continuing over the following two months before the welcome arrival of rain in February. Due to the previous warm conditions, the periodic rain posed no disease pressure and provided some relief to the grapes as they finished ripening. Harvest commenced on 23rd March and was of excellent quality.

VINIFICATION

The Pinot Noir grapes were hand-harvested 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 20% retained as whole clusters. Traditional fermentation using indigenous yeasts, followed by 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

This Pinot Noir has vivacious fruit and exotic spice notes of lavender and violet along with plum, clove and dark chocolate. On the palate, luxurious flavours of black plum and mocha mingle with hints of sandalwood and spice. The wine is medium-bodied with beautifully balanced and integrated tannins that complement its overall structure.