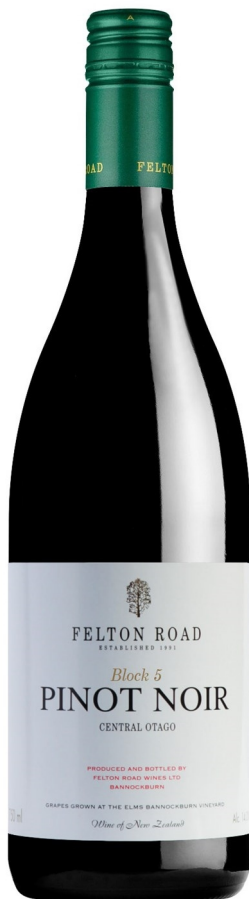


Felton Road,
`Block 5` Pinot Noir 2023
Bannockburn, Central Otago, New Zealand



FELTON ROAD



Grape Varieties	100% Pinot Noir
Winemaker	Blair Walter
Closure	Screwcap
ABV	13.5%
Residual Sugar	0.13g/L
Acidity	4.9g/L
Wine pH	3.67
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 farms four properties in the Bannockburn subregion of Central Otago. Block 5 is situated on a gentle north-facing slope in the heart of The Elms vineyard with soils comprised of heavy loess and silt, clay lakebed deposits, and schist gravels. Meticulous management of the vertical shoot positioned (VSP) canopy ensures even fruit maturity. Cover crops are planted between rows to assist in vine balance and to improve soil health and general biodiversity.

VINTAGE

Spring temperatures and rainfall were normal with only a couple of mild frost events which were successfully fought. Flowering proceeded in warm and relatively stable weather and resulted in setting a normal sized crop across all three varieties. December was warm and dry with these conditions further exacerbated over the next several weeks until a welcome rain event in February. With the relatively dry conditions prevailing for the previous months, this event and the periodic rain throughout March (but still only 43mm recorded), did not present any disease pressure issues and provided welcome relief to the warm and somewhat previous stressful conditions. Cooler night temperatures arrested the ripening for slow and steady development. Harvest commenced on 23rd March, and fears of an early, hot and fast harvest were fortunately not realised.

VINIFICATION

Upon arrival at the winery, 80% of the fruit was carefully destemmed directly into gravity fed fermenters. The remaining fruit was retained as whole clusters. The fruit was soaked for 8-10 days prior to fermentation with entirely indigenous yeasts. Punch downs were carried out by hand twice per day. The wine spent a total of 21-25 days on skins before being pressed off and gravity fed into oak barrels. The wine was aged for 16 months in French oak barrels, 25% of which were new, with two rackings. No fining or filtration was carried out prior to bottling in late August 2024.

TASTING NOTES

The nose leads with intense dark florals, black cherry, and an array of spices and dried herbs. The palate is seamless with beautifully integrated tannins and complex flavours. The 2023 vintage is a sophisticated Block 5.

LIBERTY WINES