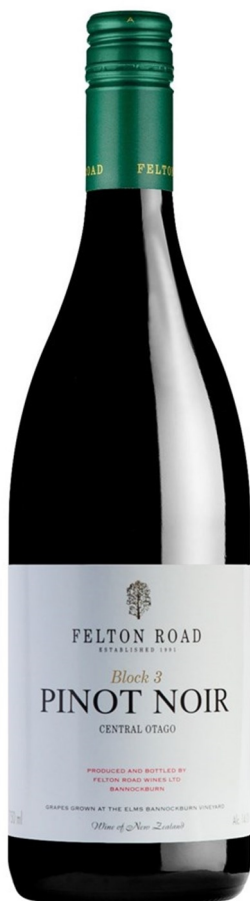


Felton Road,
`Block 3` Pinot Noir 2023
Bannockburn, Central Otago, New Zealand



FELTON ROAD



Grape Varieties	100% Pinot Noir
Winemaker	Blair Walter
Closure	Screwcap
ABV	13.5%
Residual Sugar	0.1g/L
Acidity	5.2g/L
Wine pH	3.7
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 sub-region of Central Otago. Block 3 is situated on a gentle north facing slope in the heart of The Elms vineyard where a deep bench of silt soil is 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 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

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 further exacerbated 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 carefully selected and transported to the winery to undergo vinification. Felton Road's unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping, with 25% being 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

The nose opens with notes of dark fruits and wild thyme, with an added layer of herbal complexity. On the palate, a notable undertone of velvety chocolate combines with soft, ripe tannins, providing a very smooth, luscious and mouth filling texture and elegant long finish.

LIBERTY WINES