



## HOUSE OF TOWNEND

---

# Felton Road Bannockburn Pinot Noir 2018

---

<b>Price</b>	£39.99
<b>Code</b>	FELT345

Felton Road is the epitome of Central Otago winemaking. Organic, biodynamic, the estate is a slave to meticulous winemaking and the quality of the wines is stratospheric. Bannockburn 2018 is gorgeously complex, rich and ripe, a must for Pinot lovers.

---

### Tasting Notes:

Characteristic floral, cherry and spice aromas abound from the glass on first approach. The fruit from their four vineyards (Elms, MacMuir, Calvert and Cornish Point) delivers appealing diversity of aroma and flavour, along with multiple layers and textures. The deeply textural mouthfeel is silken and already charmingly approachable: partly due to the warm 2018 season, but also highly typical of the Felton Road house style.

---





# HOUSE OF TOWNEND

## Specification

**Vinification** The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping, retaining 20% as whole clusters. Traditional fermentation with a moderately long maceration on skins has extracted good colour and tannin with considerable depth of flavour. This wine was aged for 13 months in 27% new French oak barrels from artisan Burgundian coopers. In accordance with our non-interventionalist approach to winemaking, this wine was fermented with indigenous yeast and was not fined or filtered.

**ABV** 13.5%

**Size** 75cl

**Drinking Window** Drink now through to 2028

**Country** New Zealand

**Region** Central Otago

**Area** Bannockburn

**Type** Red Wine

**Grapes** Pinot Noir

**Genres** Biodynamic, Fine Wine, Vegan, Vegetarian

**Vintage** 2018

**Body** Elegant, refined and supple

**Producer** Felton Road

**Producer Overview** Beginning with meticulous site selection and vineyard design which started in 1991, Felton Road's story is one of refusal to compromise.

**Closure Type** Screw Cap

**Food Matches** The supple richness of New Zealand Pinot Noir complements a range of savoury dishes. Try it alongside game birds such as quail, turkey, and duck, with a fillet of salmon, or equally with pork, veal, lamb or venison.