



HOUSE OF TOWNEND

Felton Road Bannockburn Pinot Noir 2021

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| Price | £44.99 |
| Code | FELT475 |

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 2021 is gorgeously complex, rich and ripe, a must for Pinot lovers.

Tasting Notes:

Bramble, autumnal forest after rain and bright berry fruits lead the nose. Sweet fruit on the entry coats the mouth; immediately expansive and alluring. Incredibly balanced and harmonious with the fruit depth defining the immediate pleasure, but without the wine falling victim to being 'fruit driven'. Silk laden tannins complete the mouthfeel and demonstrate an apparent boundless capacity to develop nuance and complexity.





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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 25% new French oak barrels from artisan Burgundian coopers. In accordance with our noninterventionalist approach to winemaking, this wine was fermented with indigenous yeast and malolactic, and was not fined or filtered.

ABV 14%

Size 75cl

Drinking Window Drink now through to 2032

Country New Zealand

Region Central Otago

Area Bannockburn

Type Red Wine

Grapes Pinot Noir

Genres Biodynamic, Fine Wine, Organic, Vegan, Vegetarian

Vintage 2021

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.