



HOUSE OF TOWNEND

Felton Road Bannockburn Pinot Noir 2023

Price £47.50
Code FELT590

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 2023 is gorgeously juicy, rich and ripe, a must for Pinot lovers.

Tasting Notes:

On the nose dark red roses and violets with ripe red fruits. This is wonderfully juicy and full of ripe red fruit character with spice and sandalwood notes before silky tannins.





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 25% 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 malolactic, and was not fined or filtered.

ABV 13.5%

Size 75cl

Country New Zealand

Region Central Otago

Area Bannockburn

Type Red Wine

Grapes Pinot Noir

Genres Biodynamic, Fine Wine, Organic, Vegan, Vegetarian

Vintage 2023

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.