



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

## Felton Road Block 5 Pinot Noir 2021

<b>Price</b>	£69.99
<b>Code</b>	FELT495

Felton Road is responsible, to a large extent, for putting Central Otago on the world Pinot Noir map. Amazing levels of red fruits, a subtle yet important savoury component, along with the silky texture all Pinot enthusiasts long for. This single-block wine shows how different portions of a single vineyard can still have a quite unique character, or what the French would call terroir.

### Tasting Notes:

A diverse and complex nose dominated by polished leather and dark Rosé. The power on the palate is seamlessly integrated with the refined fruit and transparent winemaking. The absence of intervention is pleasingly obvious as it's the noble site that trumps all else for a focussed and elegant mouthfeel. The finish is peppered with powdery tannins defining the structure. Sure to be one of the greats.





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Specification	
Vinification	20% of the fruit was retained as whole clusters with the remainder carefully destemmed directly to the fermenters by gravity without harsh pumping. Long pre-fermentation soaks of 8-9 days prior to fermentation with indigenous yeasts and punched down by hand up to two times per day with a total time on skins of 23 days. Pressed off and barrels filled immediately by gravity to the underground barrel cellars. The wine spent 17 months in barrel (30% new French) with two rackings and no fining or filtration, before bottling in early-September 2021
ABV	14%
Size	75cl
Drinking Window	Drink now through to 2030
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.