



HOUSE OF TOWNEND

Felton Road Calvert Pinot Noir 2023

Price	£59.00
Code	FELT610

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. Calvert Vineyard is perhaps the most high profile single vineyard in all of New Zealand.

Tasting Notes:

Fruity with lots of lush dark fruits plus lighter reds with a lovely floral quality. Concentrated and firm in parts with a great mineral presence. Not being excessively fruited allows the typical Calvert mineral laden fine tannins to take centre stage, leading to a sustained and memorable finish





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Specification

Vinification The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without harsh pumping with approximately 25% retained as whole clusters. Long pre-fermentation soaks of 10 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 21-24 days. Pressed off and barrels filled immediately by gravity to the underground barrel cellars. The wine spent 16 months in barrel (25% new French) with two rackings and no fining or filtration, before bottling in late-August 2024.

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.