



HOUSE OF TOWNEND

Felton Road MacMuir Pinot Noir 2023

Price	£64.00
Code	FELT600

Felton Road is renowned for producing exceptional wines, particularly Pinot Noir, that have gained recognition and huge praise both domestically and internationally, with vineyards managed organically and biodynamically. 2023 is just the third vintage that the MacMuir Pinot Noir was produced as a single vineyard release. The wine was aged for 13 months in 25% new French oak barrels from artisan Burgundian coopers.

Tasting Notes:

Rich, fruity and deep with hints of dark chocolate amongst the rich black fruit. Rich again on the palate with great texture some fine tannins with great length and depth.





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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 25% 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.