



# HOUSE OF TOWNEND

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## Felton Road Riesling 2024

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**Price** £29.99  
**Code** FELT630

A fabulous example of fine dry New World Riesling - impressive

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**Tasting Notes:**

A vibrant bouquet of spring flowers and orchard fruits. Ripe apple and pear on the palate are complimented by pink grapefruit and mineral notes. For a dry wine, it's surprisingly luscious.

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## Specification

**Vinification** Riesling from Block 2 of The Elms vineyard was hand-picked then carefully whole bunch pressed, settled for 5-8 days before racking, then followed by a slow fermentation of 11 weeks with indigenous yeasts to almost complete dryness (5g/L RS). The wine rested on fine lees to build palate weight before bottling in late-August after minimal processing (no fining or cold stabilisation) to preserve and highlight the delicate Riesling characters.

**ABV** 13%

**Size** 75cl

**Country** New Zealand

**Region** Central Otago

**Area** Bannockburn

**Type** White Wine

**Grapes** Riesling

**Genres** Biodynamic, Fine Wine, Organic, Vegan, Vegetarian

**Vintage** 2024

**Style** Dry

**Body** Soft, fruity and aromatic

**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** Fantastic with oysters and scallops.