



Felton Road

Felton Road Bannockburn Pinot Noir 2019 is a striking example of Central Otago's renowned Pinot Noirs, with a level of complexity that exceeds its village-level designation. The 2019 vintage blends fruit from four of Felton Road's top vineyards, delivering a wine of remarkable poise and depth.



FELTON ROAD



Bannockburn Pinot Noir 2019

Central Otago, New Zealand

Region and Vineyards

Felton Road is located in **Bannockburn**, a sub-region of **Central Otago**, New Zealand's premier region for Pinot Noir. Bannockburn has a dry, continental climate with large diurnal temperature shifts, creating ideal conditions for growing Pinot Noir with both ripeness and elegance. The vineyards are planted on the **Bendigo Terraces**, where soils are primarily **schist, gravel, and clay**, which contribute to the wine's minerality and structure.

This wine is a blend of fruit from four estate vineyards: **Cornish Point, Calvert, MacMuir, and The Elms**. These vineyards benefit from **meticulous biodynamic practices**, certified organic by **BioGro** and **Demeter**, ensuring that the fruit is of the highest quality. Vine management techniques include **shoot thinning, canopy management, and hand-harvesting**, which further ensures the balance and purity of the fruit.

Winemaking

Felton Road adheres to a philosophy of **hands-off winemaking** to allow the terroir to shine. The **2019 Pinot Noir** was vinified using wild yeasts for both primary and malolactic fermentations, a process that preserves the natural flavors and complexity of the wine. Fermentation occurs in **open-top fermenters**, with regular hand plunging to gently extract color and tannins.

Aging takes place in **French oak barrels**, with approximately **30% new oak**, for 11 months. The wine is neither fined nor filtered before bottling, which maintains its texture and natural vibrancy. The blend of vineyards provides depth, structure, and balance, with each site contributing unique characteristics.

Alcohol :13,50 %

Composition: 100% Pinot Noir



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Tasting Notes

- **Color:** Medium ruby with vibrant clarity.
- **Aroma:** The nose offers dark raspberry and plum, complemented by subtle herbal notes and hints of cedar. There are underlying earthy tones and hints of spice, such as cinnamon and clove.
- **Palate:** On the palate, the wine is rich and full-bodied, showing excellent concentration of red and black fruits. There's an attractive savory element that intertwines with fine-grained tannins, providing structure without harshness. A touch of cedar adds complexity, while the finish is long, with refreshing acidity and lingering fruit flavors.

Did you know?

Felton Road is renowned for its commitment to **biodynamic viticulture**. This not only enhances soil health but also encourages biodiversity within the vineyard ecosystem. The estate has become a leader in **sustainable winemaking**, a philosophy that drives both the quality and environmental impact of its wines.

Wine Pairing Ideas

- **Duck confit:** The richness of the duck pairs beautifully with the wine's savory and fruity character, while the acidity cuts through the fat.
- **Mushroom risotto:** The earthy notes in the Pinot Noir complement the umami flavors of the mushrooms, creating a harmonious pairing.
- **Roast lamb with herbs:** The savory elements of the wine echo the flavors of lamb and herbs like rosemary and thyme, providing a balanced and elegant pairing.
- **Salmon with a red wine reduction:** Pinot Noir is a classic pairing with salmon, and the wine's bright acidity balances the richness of the fish.



James Suckling (JS) : 96 Points (2019)

A rich and rather decadent nose of ripe strawberry, smoke and grilled meat follows through to a full body with layers of ripe tannins and a juicy, succulent finish. Just a hint of grilled orange to the bacon. Drink now or hold.



Wine Spectator (WS) : 94 Points (2019)

Generous and juicy wild strawberry, cranberry and spiced cherry flavors start off flashy and mouthwatering, but then settle into a harmonious spicy mix of tobacco, clove and oolong tea, with details of chicory and forest floor that linger on the long, expressive finish. Drink now through 2034.



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