



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Felton Road Bannockburn Pinot Noir 2020

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<b>Price</b>	£51.99
<b>Code</b>	FELT415

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. Bannockburn 2020 is gorgeously complex, rich and ripe, a must for Pinot lovers.

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### Tasting Notes:

Bramble, autumnal forest after rain and bright berry fruits lead the nose. Sweet fruit on the entry coats the mouth; immediately expansive and alluring. Incredibly balanced and harmonious with the fruit depth defining the immediate pleasure, but without the wine falling victim to being 'fruit driven'. Silk laden tannins complete the mouthfeel and demonstrate an apparent boundless capacity to develop nuance and complexity.

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Specification	
<b>Vinification</b>	<p>The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping, retaining 20% 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 noninterventionalist approach to winemaking, this wine was fermented with indigenous yeast and malolactic, and was not fined or filtered.</p>
<b>ABV</b>	14%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2030
<b>Country</b>	New Zealand
<b>Region</b>	Central Otago
<b>Area</b>	Bannockburn
<b>Type</b>	Red Wine
<b>Grapes</b>	Pinot Noir
<b>Genres</b>	Biodynamic, Fine Wine, Organic, Practising Organic
<b>Vintage</b>	2020
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Felton Road
<b>Producer Overview</b>	Beginning with meticulous site selection and vineyard design which started in 1991, Felton Road's story is one of refusal to compromise.
<b>Closure Type</b>	Screw Cap
<b>Food Matches</b>	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.
<b>Press Comments</b>	The Real Review Bob Campbell MW August 2020 95/100