



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Felton Road Bannockburn Riesling 2021

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**Price** £30.49  
**Code** FELT455

Near 30-year-old vines offer layers of aromas making it difficult to discern individual components: it's just un-mistakably Felton Road. Schist, respectful farming and their indigenous yeast all contribute to this highly individual and identifiable style. A burst of sweetness in the middle is reminiscent of a perfectly tree-ripened peach, concluding with a flavour laden crisp finish that never seems to end.

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**Tasting Notes:**

A superb, refreshing Riesling with a touch of sweetness and a crisp mineral finish.

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Specification	
<b>Vinification</b>	Riesling from Block 4 of The Elms vineyard was carefully hand-picked, whole bunch pressed, settled for 3 days before racking, then fermented with indigenous yeasts. The 4 week fermentation was stopped by chilling when the optimal balance was achieved between the acidity, alcohol and residual sugar (64g/L). Careful winemaking with minimal processing highlights the crisp natural acidity and the Riesling characters are delicately poised in the low alcohol of 9.5%.
<b>ABV</b>	9.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drinking now through to 2030
<b>Country</b>	New Zealand
<b>Region</b>	Central Otago
<b>Area</b>	Bannockburn
<b>Type</b>	White Wine
<b>Grapes</b>	Riesling
<b>Genres</b>	Biodynamic, Organic, Practising Organic
<b>Vintage</b>	2022
<b>Body</b>	Rich, rounded and full flavoured
<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>	A wine perfect for all seafood! Try shellfish, raw fish, sushi, marinated, sea and river fish, à la nage, grilled, smoked.