

FAMILY WINE MERCHANTS SINCE 1906

Felton Road Block 3 Pinot Noir 2020

 Price
 £85.00

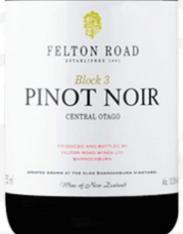
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Felton Road is responsible, to a large extent, for putting Central Otago on the world Pinot Noir map. Amazing levels of red fruits, a subtle yet important savoury component, along with the silky texture all Pinot enthusiasts long for. This single-block wine shows how different portions of a single vineyard can still have a quite unique character, or what the French would call terrior.

Tasting Notes:

The nose contains all the characteristic array of complex aromatic notes we have come to expect from Block 3: exotic spice, dried herb, leather and deep, dark fruit. The first sip is captivating: how can a wine with such power and concentration be so enthralling yet ethereal? Further study is definitely required. It's about balance and harmony, finesse and detail. The tannins are copious and muscular, but their chocolate coating tempers the decadence of the fruit. Wow!







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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 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 30% 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 was not fined or filtered
ABV	14%
Size	75cl
Drinking Window	Drink now through to 2032
Country	New Zealand
Region	Central Otago
Area	Bannockburn
Туре	Red Wine
Grapes	Pinot Noir
Genres	Biodynamic, Fine Wine, Organic, Practising Organic
Vintage	2020
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.