



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Felton Road Calvert Pinot Noir 2021

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**Price** £65.00  
**Code** FELT485

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. Calvert Vineyard is perhaps the most high profile single vineyard in all of New Zealand.

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### Tasting Notes:

Immediately bursting with characteristic Calvert florals that are supported by dark cherry, plum and allspice. Violets flow endlessly on a silk laden mid-palate that intensifies and firms in the normal Calvert manner. Refinement; precision; florality; deeply reflective: descriptors that commonly define this great site are respectfully amplified in this cooler and slower ripening vintage.

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Specification	
<b>Vinification</b>	The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without harsh pumping with approximately 20% as whole clusters. Long pre-fermentation soaks of 8-10 days prior to fermentation with indigenous yeasts and punched down by hand up to two times per day with a total time on skins of 22-24 days. Pressed off and barrels filled immediately by gravity to the underground barrel cellars. The wine spent 17 months in barrel (30% new French) with two rackings and no fining or filtration, before bottling in early-September 2021
<b>ABV</b>	14%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2033
<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, Vegan, Vegetarian
<b>Vintage</b>	2021
<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.