

FAMILY WINE MERCHANTS SINCE 1906

Felton Road Calvert Pinot Noir 2021

 Price
 £65.50

 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.

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 | |
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| Vinification | 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 |
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink now through to 2033 |
| Country | New Zealand |
| Region | Central Otago |
| Area | Bannockburn |
| Туре | Red Wine |
| Grapes | Pinot Noir |
| Genres | Biodynamic, Fine Wine, Organic, Vegan, Vegetarian |
| Vintage | 2021 |
| 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. |