



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Felton Road Calvert Pinot Noir 2021

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.

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.





HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
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	14%
Size	75cl
Drinking Window	Drink now through to 2033
Country	New Zealand
Region	Central Otago
Area	Bannockburn
Type	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.