



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

---

## Felton Road Calvert Pinot Noir 2023

---

<b>Price</b>	£69.99
<b>Code</b>	FELT610

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:

Fruity with lots of lush dark fruits plus lighter reds with a lovely floral quality. Concentrated and firm in parts with a great mineral presence. Not being excessively fruited allows the typical Calvert mineral laden fine tannins to take centre stage, leading to a sustained and memorable finish

---





# HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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 25% retained as whole clusters. Long pre-fermentation soaks of 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 21-24 days. Pressed off and barrels filled immediately by gravity to the underground barrel cellars. The wine spent 16 months in barrel (25% new French) with two rackings and no fining or filtration, before bottling in late-August 2024.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<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>	2023
<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.