HOUSE OF TOWNEND

Felton Road Bannockburn Pinot Noir 2023

Price	£47.50
Code	FELT590

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. Bannockburn 2023 is gorgeously juicy, rich and ripe, a must for Pinot lovers.

Tasting Notes:

On the nose dark red roses and violets with ripe red fruits. This is wonderfully juicy and full of ripe red fruit character with spice and sandalwood notes before silky tannins.



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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 25% 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 malolactic, and was not fined or filtered.
ABV	13.5%
Size	75cl
Country	New Zealand
Region	Central Otago
Area	Bannockburn
Type	Red Wine
Grapes	Pinot Noir
Genres	Biodynamic, Fine Wine, Organic, Vegan, Vegetarian
Vintage	2023
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.