

FAMILY WINE MERCHANTS SINCE 1906

Felton Road Bannockburn Riesling 2021

 Price
 £26.95

 Code
 FELT455

Near 30-year-old vines offer layers of aromas making it difficult to discern individual components: it's just un-mistakably Felton Road. Schist, respectful farming and their indigenous yeast all contribute to this highly individual and identifiable style. A burst of sweetness in the middle is reminiscent of a perfectly tree-ripened peach, concluding with a flavour laden crisp finish that never seems to end.

Tasting Notes:

A superb, refreshing Riesling with a touch of sweetness and a crisp mineral finish.





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| Specification | |
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| Vinification | Riesling from Block 4 of The Elms vineyard was carefully hand-picked, whole bunch pressed, settled for 3 days before racking, then fermented with indigenous yeasts. The 4 week fermentation was stopped by chilling when the optimal balance was achieved between the acidity, alcohol and residual sugar (64g/L). Careful winemaking with minimal processing highlights the crisp natural acidity and the Riesling characters are delicately poised in the low alcohol of 9.5%. |
| ABV | 9.5% |
| Size | 75cl |
| Drinking Window | Drinking now through to 2030 |
| Country | New Zealand |
| Region | Central Otago |
| Area | Bannockburn |
| Туре | White Wine |
| Grapes | Riesling |
| Genres | Biodynamic, Organic, Practising Organic |
| Vintage | 2021 |
| Body | Rich, round and full flavoured |
| 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 | A wine perfect for all seafood! Try shellfish, raw fish, sushi, marinated, sea and river fish, à la nage, grilled, smoked. |