

FAMILY WINE MERCHANTS SINCE 1906

## Felton Road Bannockburn Riesling 2022

 Price
 £28.00

 Code
 FELT510

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:**

"Ripe melon and nectarine with underlying citrus notes on the nose. The intense aromatics are echoed in the mouth with the addition of spring blossom. The initial wave of residual sugar on the luscious palate is quickly tempered by the bright acidity. It's a knife edge balance that's so critical to give the wine such poise and presence. Fine, detailed and zingy." (Winemaker's notes)





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Specification	
Vinification	Riesling from Block 4 of The Elms vineyard was carefully hand-picked, whole bunch pressed, settled for 5-9 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 (55g/L). Careful winemaking with minimal processing highlights the crisp natural acidity and the Riesling characters are delicately poised in the low alcohol of 9.0%.
ABV	9%
Size	75cl
Drinking Window	Drink now through to 2031
Country	New Zealand
Region	Central Otago
Area	Bannockburn
Туре	White Wine
Grapes	Riesling
Genres	Biodynamic, Fine Wine, Organic, Vegan, Vegetarian
Vintage	2022
Style	Off-Dry
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!