



## HOUSE OF TOWNEND

### Felton Road Bannockburn Riesling 2024

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Price	£33.49
Code	FELT635

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The very fine 2024 vintage made from 30 year old vines marries perfectly the flavours of a perfectly tree-ripened peach with a beautifully crisp finish.

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#### Tasting Notes:

Intense tropical fruit on the nose while ripe stone fruit of peach and nectarine dominate the flavours that are fully integrated with the natural sweetness and crisp acidity.

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Specification	
<b>Vinification</b>	Riesling from Block 4 of The Elms vineyard was carefully hand-picked, whole bunch pressed, settled for 3-4 days before racking, then fermented with indigenous yeasts. The 3 week fermentation was stopped by chilling when the optimal balance was achieved between the acidity, alcohol and residual sugar (49g/L). Careful winemaking with minimal processing highlights the crisp natural acidity and the Riesling characters are delicately poised in the low alcohol of 10.0%.
<b>ABV</b>	10%
<b>Size</b>	75cl
<b>Country</b>	New Zealand
<b>Region</b>	Central Otago
<b>Area</b>	Bannockburn
<b>Type</b>	White Wine
<b>Grapes</b>	Riesling
<b>Genres</b>	Biodynamic, Fine Wine, Organic, Vegan, Vegetarian
<b>Vintage</b>	2024
<b>Body</b>	Rich, round and full flavoured
<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