



## HOUSE OF TOWNEND

### Felton Road Block 3 Pinot Noir 2023

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Price	£76.00
Code	FELT605

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Felton Road is responsible, to a large extent, for putting Central Otago on the world Pinot Noir map. Amazing levels of red fruits, a subtle yet important savoury component, along with the silky texture all Pinot enthusiasts long for. This single-block wine shows how different portions of a single vineyard can still have a quite unique character, or what the French would call *terroir*.

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#### Tasting Notes:

The complete epitome of this iconic wine. Dark fruits, crushed herbs, silky but palpable texture, weightless power, chocolate tannins with wafts of smoky mocha, followed by the length that defines its reputation.

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Specification	
<b>Vinification</b>	The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping, retaining 25% 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 was not fined or filtered.
<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.