



HOUSE OF TOWNEND

Felton Road Block 5 Pinot Noir 2023

Price	£76.00
Code	FELT615

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.

Tasting Notes:

A perfectly seamless and finely balanced nose, asserting Block 5's hallmark elegance and refinement. The palate opens subtly, but expands generously in the manner of the great Pinot Noir descriptor of peacock's tail. Encompassing, harmonious with not a single component jostling for recognition - it's just mature 30-year-old vines doing their business. The precision of fruit and flavour, combined with silk laden tannins, bring it all to an immensely satisfying finish.





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Specification	
Vinification	20% of the fruit was retained as whole clusters with the remainder carefully de-stemmed directly to the fermenters by gravity without harsh pumping. Long pre-fermentation soaks of 8-10 days prior to fermentation with indigenous yeasts and punched down by hand up to two times per day with a total time on skins of 21-25 days. Pressed off and barrels filled immediately by gravity to the underground barrel cellars. The wine spent 16 months in barrel (25% new French) with two rackings and no fining or filtration, before bottling in late-August 2024.
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.