



## HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

# Felton Road Calvert Pinot Noir 2018

Price: £49.99  
Product Code: FELT355



## Description:

Felton Road is the epitome of Central Otago winemaking. Organic, biodynamic, the estate is a slave to meticulous winemaking and the quality of the wines is stratospheric. Calvert Vineyard is perhaps the most high profile single vineyard in all of New Zealand. A juicy acidity and minerality provides the distinct brightness and penetrating focus of this great vineyard site which creates a wine of serious structure yet supremely balanced and elegant.

## Tasting Notes:

A floral and delightfully perfumed nose immediately engages and enthralls. Sweet fruit opens the palate exposing layers of dark cherry, spice and complex earthy notes. The sense of immediacy and open appeal is quickly tempered by its structural and mineral tannins: a mouthfeel characteristic of Calvert's deep and heavy silt soils. They contribute a stature and seriousness to the proposition: contemplative and sincere.

## Specification:

Product Code:	FELT355
Price:	£49.99
ABV:	13.5%
Size:	75cl
Drinking Window:	Drink now through to 2028
Region:	Central Otago
Country:	New Zealand
Sub Region:	Bannockburn
Type:	Red Wine
Grapes:	Pinot Noir
Genres:	Biodynamic, Fine Wine, Organic, Vegan, Vegetarian
Vintage:	2018
Style:	N/A
Body:	Elegant, refined and supple
Vinification:	The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping with approximately 25% as whole clusters. 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 21-23 days. Pressed off and barrels filled immediately by gravity to

the underground barrel cellars. The wine spent 16 months in barrel (30% new French) with two rackings and no fining or filtration, before bottling in late-August 2019.

Producer:

Felton Road