HOUSE OF TOWNEND

Felton Road Calvert Pinot Noir 2023

Price	£59.00
Code	FELT610

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.

Tasting Notes:

Fruity with lots of lush dark fruits plus lighter reds with a lovely floral quality. Concentrated and firm in parts with a great mineral presence.Not being excessively fruited allows the typical Calvert mineral laden fine tannins to take centre stage, leading to a sustained and memorable finish



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Specification	
Vinification	The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without harsh pumping with approximately 25% retained as whole clusters. Long pre-fermentation soaks of 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 21-24 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.