HOUSE OF TOWNEND

Felton Road Cornish Point Pinot Noir 2023

Price	£59.00
Code	FELT595

Central Otago benchmark, Felton Road, produce some of the New World's greatest Pinot Noirs. The Cornish Point Pinot is a perfect example with its complexity matched with fruit power and what seems like eternal length. While magnificently bright and dominated by rich fruit flavours early, the Cornish Point will develop earth and forest floor flavours and aromas along with a seamless integration of tannin and acid to provide an Pinot experience like none other.



Tasting Notes:

Intense floral notes of lavender and violets along with plum, clove and dark chocolate. This smaller berried and earlier harvest at Cornish Point contributes saturating fruit, spice and hints of sandalwood on the palate. Brooding with serious intent amongst the black plum and mocha flavours, the entire package is utterly complete and there is no doubt time will reveal further complexity and intrigue

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Specification	
Vinification	The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping, with 20% retained 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 noninterventionalist approach to winemaking, this wine was fermented with indigenous yeast and malolactic, and was not fined or filtered.
ABV	14%
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.