HOUSE OF TOWNEND

Felton Road MacMuir Pinot Noir 2023

Price	£64.00
Code	FELT600

Felton Road is renowned for producing exceptional wines, particularly Pinot Noir, that have gained recognition and huge praise both domestically and internationally, with vineyards managed organically and biodynamically. 2023 is just the third vintage that the MacMuir Pinot Noir was produced as a single vineyard release. The wine was aged for 13 months in 25% new French oak barrels from artisan Burgundian coopers.

Tasting Notes:

Rich, fruity and deep with hints of dark chocolate amongst the rich black fruit. Rich again on the palate with great texture some fine tannins with great length and depth.



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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, 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 malolactic, and was not fined or filtered.
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.