HOUSE OF TOWNEND

Felton Road Pinot Noir Block 3 2025, 3 x 75cl

Price	£185.00
Code	FELT755

From a gentle north-facing slope in the heart of The Elms, Block 3 draws its character from deep silt soils threaded with calcareous seams. This single block wine shows how distinct parcels within one vineyard can express a unique identity, or what the French would call terroir.

Tasting Notes:

The age of the vines (mostly 33 years) contributes to the diverse and complete aromatics – led by dark fruits, hints of leather and complexing earthy notes. Flavours are similarly complex with the mouthfeel holding its power in check for the finish. The transparency of the fruit is seasoned with its textbook dried herbs, giving a lovely counterpoint before the finish roars in; a tidal wave of rich chocolate and tannin. An object lesson in 'Peacock's Tail'.



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Specification	
Vinification	Grapes are destemmed directly into open-top fermenters, with 25% retained as whole clusters for added structure and aromatic complexity. The wine is then aged for 13 months in French oak barrels, 20% new.
ABV	14%
Size	3 x 75cl
Country	New Zealand
Region	Central Otago
Area	Bannockburn
Type	Red Wine
Grapes	Pinot Noir
Genres	Biodynamic, En Primeur, Fine Wine, Organic, Vegan, Vegetarian
Vintage	2025
Body	Hearty, rustic and full flavoured
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
Press Comments	The Wine Front, 96 points: "Black cherry, raspberry and poached strawberry, dried herb, a steely thing here, suede leather and dried flowers, some rosy notes, a smoky paprika spice. It's medium-bodied, a sappy andgrainy graphite grip to tannin, a certain succulence of red fruits but tempered with orange peel and dried herb, a tamarillobite, with a fleshy finish of excellent length. They have knocked it out of the park in 2025. I can't recall a better vintage than this."