HOUSE OF TOWNEND

# Felton Road Pinot Noir Cornish Point 2025, 6 x 75cl

| | |
|---|---|
| **Price** | £280.00 |
| **Code** | FELT745 |

From Cornish Point vineyard, bordered on three sides by Lake Dunstan, which creates a distinct mesoclimate influencing fruit ripening. The Cornish Point Pinot 2025 is a perfect example with its complexity matched with fruit power and what seems like eternal length to aptly celebrate the vineyard's 25th year!

**Tasting Notes:**

Inviting and attractive aromatics provide immediate focus of what is about to come: a wave of classic florals underpinned with cherry and raspberry. A burst of rich fruit leads the palate to a mouthfeel that is opulent and seductive. The vibrant finish is complimented with a fine dust of tannin lining the fruit and spice characters.



HOUSE OF TOWNEND

| Specification | |
|---|---|
| **Vinification** | Includes 25% whole bunch fermentation and 13 months ageing in French oak, with 20% new. |
| **ABV** | 14% |
| **Size** | 6 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, 95+ points: "Cherry, raspberry, dried herbs and roses, spicy, with a steely underpinning. It's juicy and packed with gently sappy red fruits, cherry pip, salted plum, a little dried herb and orange peel amaro twang, a dusty and graphite feel to tannin, with a firm finish of excellent length. A certain Pommard-like earthiness is a thing here. It does Central Otago proud. An outstanding release." |