HOUSE OF TOWNEND

# Felton Road Riesling 2024

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| **Price** | £29.99 |
| **Code** | FELT630 |

A fabulous example of fine dry New World Riesling - impressive

**Tasting Notes:**

A vibrant bouquet of spring flowers and orchard fruits. Ripe apple and pear on the palate are complimented by pink grapefruit and mineral notes. For a dry wine, it's surprisingly luscious.



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| Specification | |
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| **Vinification** | Riesling from Block 2 of The Elms vineyard was hand-picked then carefully whole bunch pressed, settled for 5-8 days before racking, then followed by a slow fermentation of 11 weeks with indigenous yeasts to almost complete dryness (5g/L RS). The wine rested on fine lees to build palate weight before bottling in late-August after minimal processing (no fining or cold stabilisation) to preserve and highlight the delicate Riesling characters. |
| **ABV** | 13% |
| **Size** | 75cl |
| **Country** | New Zealand |
| **Region** | Central Otago |
| **Area** | Bannockburn |
| **Type** | White Wine |
| **Grapes** | Riesling |
| **Genres** | Biodynamic, Fine Wine, Organic, Practising Organic, Vegan, Vegetarian |
| **Vintage** | 2024 |
| **Style** | Dry |
| **Body** | Soft, fruity and aromatic |
| **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** | Fantastic with oysters and scallops. |