

# VINO FINO

Explore a World of Wine

## FELTON ROAD CALVERT PINOT NOIR 2023



Original price was: \$105.99. ~~\$94.99~~ Current price is: \$94.99.

Product Code:	5498	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bannockburn	Alcohol:	13.5%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir	Natural:	Biodynamic
Producer:	<a href="#">Felton Road Wines</a>		



New Zealand Wide Delivery



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### TASTING NOTES

#### Winery notes (2023 Vintage)

"Felton Road farms four properties totalling 34 ha in the Bannockburn subregion of Central Otago. Calvert Vineyard is located on Felton Road and is just 1km east of The Elms Vineyard and the winery. The soils at Calvert are deep heavy silts with a thin layer of loess topsoil.

The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without harsh pumping with approximately 25% retained as whole clusters. Long pre-fermentation soaks of 10 days prior to fermentation with indigenous yeasts and punched down by hand up to two times per day with a total time on skins of 21-24 days. Pressed off and barrels filled immediately by gravity to the underground barrel cellars. The wine spent 16 months in barrel (25% new French) with two rackings and no fining or filtration, before bottling in late-August 2024.

Characteristic floral notes of rose petal and violets are complimented by hints of cola, cardamom and polished leather. A sweet core of red cherry through the mid provides an elegant backbone in this finesse driven wine. Being not excessively fruited, allows the typical Calvert mineral laden fine tannins to take centre stage, leading to a sustained and memorable finish."

Reviews for previous vintages below...

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## **5 Stars Michael Cooper** (2021 Vintage)

"Grown in the Calvert Vineyard at Bannockburn - 1 kilometre east of the winery - matured in French oak barriques (25 per cent new in 2021), and bottled unfined and unfiltered, the vibrant 2021 vintage is deeply coloured and ripely perfumed. Full-bodied, it is very savoury and rich, with impressive complexity and harmony, and fine, supple tannins. Best drinking 2026+."

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## **5 Stars & 95/100 Bob Campbell MW, The Real Review, September 2021** (2020 Vintage)

"Elegant, firmly-structured pinot noir with floral, spice, plum and red cherry flavours. Youthful and a little closed at this stage but with the potential to develop well with bottle age. Aerate for best results."

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## **96/100 James Suckling** (2019 Vintage)

"A very vibrant and ripe Calvert with attractively spicy oak integration, as well as abundant red and dark cherries. Super fragrant. The palate is so silky and plush, packed with concentrated, fresh red-cherry flavour. Blueberry finish. Drink or hold."

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## **95/100 Cameron Douglas MS, July 2020** (2018 Vintage)

"If you get the opportunity to visit the Calvert vineyard - and I hope you do - then the air and soil scents you can't help but notice are the first two aromas of this wine - sweet air and a clay-sand- gravel soil smell. The rest of the bouquet is all pinosity and complexity with with scents of rose, ripe cranberry and sweet red cherry, there's also a savoury dried herb note adding further complexity and depth. On the palate - youthful, savoury, fruity and complex with a core of mineral and dried herb contrasted by ripe red fruit flavours. Tannins are fine and chalky, abundant and alongside the medium+ acidity - mouthwatering and just salty. The palate is long, focused and detailed. Great use of oak with just enough to notice adding flavour, texture and depth. Well made with best drinking from 2022 through 2032+."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch