

VINO FINO

Explore a World of Wine

FELTON ROAD DRY RIESLING 2024



\$44.99

Mouth-watering, bone-dry Riesling with saline, oyster-shell, lemon blossom and wild flowers



Product Code:	5210	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bannockburn	Alcohol:	12.5%
Style:	White	Grape:	100% Riesling
Variety:	Riesling	Natural:	Biodynamic
Producer:	Felton Road Wines		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery Notes (2024 Vintage)

"Felton Road farms four properties totaling 34 ha in the Bannockburn subregion of Central Otago. Block 2 is an east facing gravel outwash fan situated on the Elms vineyard immediately to the north of Block 3. The soils are with very deep angular schist gravels with a thin loess covering.

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.

A vibrant bouquet of spring flowers, talc and orchard fruits introduces this impressive and commanding wine. Ripe apple and pear abound on the palate, complimented by pink grapefruit and mineral notes. For a dry wine, it's surprisingly luscious: such is the power of the fruit supporting this crisp and vineyard expressive Riesling. Mature vines, careful farming and respectfully

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guided to the bottle."

Rated Outstanding & 96/100 Cameron Douglas MS, November 2024 (2024 Vintage)

"Aromatic to the point of being pungent, a distinctive bouquet of fresh lemon and apple, there's a core of minerality and blossoms with a pure fruited drive and taut complexity. Absolutely delicious on the palate with fruit flavours reflecting the bouquet, layers of citrus and some pineapple, white flowers and a very fine leesy layer adding complexity and breadth. Fantastic acid line, a dry, lengthy and well made wine with best drinking from day of purchase through I would urge you to wait till 2027 and use that as a starting point through 2040."

90/100 Erin Larkin, RobertParker.com, March 2025 (2024 Vintage)

"The 2024 Dry Riesling is lean and austere, despite a distinct slick of residual sugar through the middle palate and finish. I find this to have salted lime, green apple, mint, lemongrass and acidity that is both fresh but also a little sour, with grapefruit, underripe green apple skin and lemon pith flavors. I find this vintage to be quite bracing, but many will love its conviction."

Reviews for previous vintages below...

5 Stars & 96/100 Bob Campbell MW, The Real Review, March 2024 (2023 Vintage)

"This wine is dry but it is certainly not austere and, in fact, is deliciously accessible for a one-year-old Central Otago riesling. Concentrated wine with real power and impressive mineral characters. Lime cordial and a suggestion of white wildflowers."

5 Stars Michael Cooper (2021 Vintage)

"Estate-grown in schisty soils at Bannockburn, this wine is hand-picked in The Elms Vineyard and fermented with indigenous yeasts. The 2021 vintage is a bright, light lemon/green, medium-bodied wine, with vibrant grapefruit and slight apple flavours, showing excellent vigour, delicacy and intensity, and a tangy, basically dry (5 grams/litre of residual sugar), finely poised, very long finish. Likely to be long-lived, it's well worth cellaring to 2024 onwards."

94/100 James Suckling (2020 Vintage)

"Stunningly fresh and flinty with spice and white-pepper edges to the sliced green apples, white flowers and fresh, leafy-herb notes. The palate has a very punchy, tight-wound entry and then layers out some handy fruit flesh that heads through apple and citrus to peach and nectarine. Super pure. From biodynamically grown grapes. Drink or hold. Screw cap."

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