



# FRAMINGHAM

MARLBOROUGH ~ NEW ZEALAND

## 2006 MARLBOROUGH SELECT RIESLING

### Vintage Conditions

Marlborough, at the top of New Zealand's South Island, is one of the world's premier cool climate viticultural regions. The area has relatively young riverbed soils that are generally stony, well drained and silty. Marlborough's growing season is generally characterised by warm, sunny days and cool nights resulting in fruit with good natural acidity and clean, fresh flavours. The main features of the 2006 growing season were a warm spring and mild summer which led to grapes being harvested almost a month earlier than in recent seasons. Low yields from the Framingham vineyards gave grapes with ripe, concentrated flavours, good acid and soft phenolic structure.

### Harvest Date

15<sup>th</sup> March 2006

### Winemaking

Grapes for 2006 Framingham Marlborough Select Riesling were harvested by hand from the "front" Riesling block on the Estate that surrounds the Framingham winery, the same vineyard that gives grapes for Framingham Dry Riesling. These grapes had characteristic "green – gold" colour and were free from botrytis. Whole bunches were loaded into the press and the gently extracted free run portion separated for Select Riesling. After clarification, the juice was fermented with cultured yeast until the sugar/acid/alcohol balance was deemed optimal. The wine was chilled, lightly filtered to stop re-fermentation and sulphured early. Finally, the wine was fined, filtered and bottled under screwcap to preserve freshness, flavour and integrity.

### Analysis

Alcohol:	8.0% vol
Total Acid:	9.2 g/l
pH:	2.75

### Colour

Pale gold with green hints.

### Bouquet

Subtle aromatics reminiscent of lemon curd and stonefruit with some strong, wet-stone mineral notes.

### Palate

Delicate palate with low alcohol and great tension between sugar and acidity. Flavours of creamy lemon meringue pie, "real" lemonade and stonefruit carry through onto a long, stony, mineral finish.

### Assessment

The Riesling variety is perhaps the most versatile of all, and can be interpreted in a number of different styles around the world from bone-dry to lusciously sweet. The German Auslese style (meaning "select harvest") is the inspiration for Framingham Select Riesling. Marlborough's combination of soil and cool climate provides regionally distinctive Riesling flavours which develop slowly during the growing season, as well as a good acid backbone, which is essential to this style. This is a very limited production wine, and, although approachable on release, is a suitable candidate for long-term ageing in the cellar for those who enjoy the more complex flavours of bottle aged Riesling.