



FRAMINGHAM

MARLBOROUGH ~ NEW ZEALAND

2009 MARLBOROUGH PINOT NOIR

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. Conditions for the 2009 growing season could generally be described as cool and wet. Rain in February caused some alarms with the potential for botrytis development in softening fruit, however the rain had stopped by the end of February and conditions for the later stages of ripening were favourable. This good weather allowed us some "hang time" on the vine. Low yields from the Framingham vineyards gave grapes with good colour, ripe, concentrated flavours, good acid and soft phenolic structure.

Harvest Date

27th March – 6th April 2009

Winemaking

2009 Framingham Marlborough Pinot Noir is blended from several base wines made from low-cropped, well exposed grapes harvested from four different sites around Marlborough's Wairau Valley. Different clones and soil profiles each contribute to complexity and structure in the finished wine. The fruit was harvested by hand and gently crushed and destemmed into stainless steel open top fermenters in the winery. These musts were held cold for 5-8 days to promote aqueous extraction of fine fruit tannins. Plunging was carried out 3 times per day during fermentation and temperatures were allowed to peak at around 30C. Once fermentation was complete, most of the wines were drained and pressed from the skins quickly, however some parcels were left on skins longer to provide structure. These wines underwent malolactic fermentation and 10 months maturation in a mixture of new and seasoned French barriques, approximately 23% of which were first use. After maturation, the selected wines were blended, fined, filtered and bottled under screwcap to preserve freshness, flavour and integrity.

Analysis

Alcohol:	14 % vol
Total Acid:	5.7 g/l
pH:	3.70

Colour

Bright, deep garnet.

Bouquet

Generous nose with red cherry, cranberry and summer fruit compote notes. Some attractive savoury, "smoky bacon" complexity with hints of spice.

Palate

Concentrated, fleshy palate with fine, silky tannins that are immediately approachable. Rich, savoury meat and game flavours over red cherry, raspberry and cranberry fruit, contrasting nicely with supporting charry oak. Hints of smoke, mushroom and mineral provide some complexity. Fine acid balance promotes a long juicy, finish.

Assessment

New Zealand Pinot Noir is a bright new star in the World of Wine's firmament. Marlborough's combination of soil and cool climate provides typical Pinot Noir flavours which develop slowly during the growing season. Framingham 2009 Pinot Noir is made in a "feminine" style displaying grace and charm with strongly varietal flavours and soft, supple texture. Immediately approachable, the wine should continue to soften and gain complexity over the next 2-3 years.