



FRAMINGHAM

MARLBOROUGH ~ NEW ZEALAND

2010 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. The 2010 growing season featured a cool spring with slow and un-even budburst. However, the rest of the season was unusually favourable. The weather at flowering was dry which gave us even fruit set and naturally low to moderate crop levels. A dry, though relatively cool, summer and autumn period allowed us some "hang time" on the vine with slow, measured flavour development. Low yields from the Framingham vineyards gave grapes with good colour levels (though this is not especially important for Pinot Noir), ripe, concentrated flavours, good acid and soft phenolic structure.

Harvest Date

28th March – 17th April 2010

Winemaking

2010 Framingham Marlborough Pinot Noir is blended from twelve base wines made from low-cropped, reasonably well exposed grapes harvested from six 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 largely 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, some of the wines were drained and pressed from the skins quite quickly, while the remaining parcels, largely from vineyards with more clay content, were left on skins longer to provide structure and some savoury elements. The 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, selected base wines were blended, filtered and bottled under screwcap to preserve freshness, flavour and integrity.

Analysis

Alcohol: 13.5 % vol
Total Acid: 5.5 g/l
pH: 3.70

Colour

Bright, deep garnet.

Bouquet

Aromatic nose with red cherry, plum and dark red fruit notes. Some attractive savoury, "smoky bacon" and meaty complexity with hints of spice.

Palate

Elegant, fleshy palate that is immediately approachable. Savoury meat and game flavours over cherry and plum fruit, contrasting nicely with background oak char. Hints of smoke, spice and mineral provide some complexity. Fine acid balance and firm but silky tannins promote a juicy, structured 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 2010 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.