



FRAMINGHAM

MARLBOROUGH ~ NEW ZEALAND

2010 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 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 low to moderate crop levels. A dry, though relatively cool, summer and autumn period meant there were few alarms and allowed us to harvest Riesling grapes with no botrytis influence, ripe flavours and good natural acidity. This is a single – estate wine from 29 year old vines.

Harvest Date

7th April 2010

Winemaking

Grapes for 2010 Framingham Marlborough Select Riesling were harvested by hand from the “front” Riesling block on the Estate that surrounds the Framingham winery. These grapes, selected on the basis of their appearance, had characteristic “green – gold” colour and no botrytis influence. Whole bunches were loaded into the press and the gently extracted free run portion separated for Select Riesling. After clarification, the juice was fermented until the sugar/acid/alcohol balance was deemed optimal. The wine was chilled and sulphured early on lees to stop re-fermentation. No cold stabilisation was employed; only gentle clarification and bottling under screwcap to preserve freshness, flavour and integrity.

Analysis

Alcohol:	8.0% vol
Total Acid:	9.0 g/l
pH:	2.80

Colour

Very pale gold with green hints.

Bouquet

Delicate aromatics with hints of flint, smoke and stone mixed with fruit aromas reminiscent of orange blossom, honeysuckle, tonic water and stonefruit.

Palate

Elegant, silky palate with low alcohol and great tension between sugar and acidity. Flavours of stonefruit, orange sherbet, lemon meringue pie and suggestions of light red fruits carry through into a long, stony, almost crunchy and seemingly dry mineral finish.

Assessment

The Riesling grape 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 Spätlese style is the inspiration for Framingham Select Riesling. Marlborough's combination of soil and cool climate provides regionally distinctive, delicate 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.