



2017 Framingham Sweet Wines

2017 was a “difficult” vintage in Marlborough. Unprecedented amounts of precipitation through the growing and picking season meant that disease was an ever-present threat. Low crops on our 3 Riesling sections around the winery meant that fruit was soft (and therefore more susceptible to botrytis infection) quite early, so it was perhaps inevitable that we would have to use all of our experience of working with botrytis, gathered over the last 16 years or so, to make Riesling a success in 2017. It was also important that we hold our nerve and not be tempted into picking too early because of the weather, our aim is to always make wines with a degree of seriousness, depth, complexity and structure that cannot be achieved by using under-ripe grapes. In the end, 9 wines have been produced from the 2017 vintage, all except one incorporating some degree of botrytis to a greater or lesser extent.

2017 F-Series Riesling Auslese

375ml 580 bottles; 750ml 30 bottles

Selective hand harvest on 21st April from the “back” old vines. Net brix 26.4 (113 Öchsle). Blended from two Auslese picks (numbers 1 and 2). Bunches selected largely where early botrytis infection was just visible from the change in skin colour without sporing, with up to 25% raisining too. Spontaneous ferment in old wood (60%) and stainless barrels (40%). This is a quite fruit pure style with only moderate (!) botrytis influence. Alcohol 9%. RS 115 g/l.