



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 Spätlese Gold Capsule

750ml 750 bottles

Selective hand harvest on 8th April at 23.1 brix (98 Öchsle), from a specific plot in the “back” old vines which is spur pruned. This fruit reaches good maturity earlier than anywhere on the estate, meaning it is also more susceptible to botrytis infection earlier too. Riper clean fruit than for Select Riesling, and about 10% botrytis also tolerated in this pass. Bunch pressed. 60% fermented in stainless with some temperature control, remainder fermented spontaneously in used acacia (30%) and stainless barrel (10%). Alcohol 9.5%. RS 71 g/l, total extract xx g/l. *The gold capsule designation in Germany is used to denote wines picked with significantly higher grape sugars than the minimum for the prädikat, but which don't fit into that producer's model for the next higher prädikat; it is more commonly seen in the Auslese prädikat however.*