



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 Framingham Noble Riesling

375ml 6450 bottles

Selective hand harvest between 21st April and 3rd May, about 95% from the “back” old vines, remainder from “middle”. Net brix 34.5 (151 Öchsle). Blended from six Auslese picks. Bunches selected with largely 100% botrytis affected berries, though most were in the relatively early stages of dehydration and not yet fully raisined and the remainder were just turning in colour with early botrytis bloom. So, net botrytis influence is hard to judge. Fermented in stainless (55%) and oak barrels (45%). Alcohol 9.5%, RS 185 g/l, total extract 223 g/l. Beerenauslese style.