



MARLBOROUGH  
NEW ZEALAND

## 2013 Marlborough Chardonnay Tasting Notes

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### VINTAGE CONDITIONS

Marlborough's Wairau Valley, 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, though significant variation does occur. 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. Vintage 2013 has been touted by others to be a uniformly excellent one over the whole of NZ. Time will tell whether this is true or not. Heat summation data for Marlborough showed the 2012-13 growing season to quite close to the long term average. Weather at flowering for Chardonnay was generally good; however one block suffered some frost damage earlier in the season. Overall, our Chardonnay crops can be described as low. Grapes retained a good level of ripe, natural acidity, with a mix of typical Marlborough stone fruit and citrus flavours, depending on clone and site.

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### HARVEST DATE

13<sup>th</sup> March – 16<sup>th</sup> April 2013

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### WINEMAKING

2013 Framingham Marlborough Chardonnay is blended from four base wines sourced from three different sites in the Wairau valley. The finished wine comprises both barrel and tank fermented wines made from different clones. Selected clones 15, 95 and Mendoza, around 60% of the finished wine, were harvested by hand and the clusters pressed whole. The resultant juices were fermented in new and seasoned French oak barriques (overall, the wine has a 10% new oak component). Once fermentation was complete, malolactic fermentation was induced; both to soften acidity and add complexity. At the same time, batonnage (lees stirring) was carried out periodically, providing good mouthfeel and some additional interest. Wines in barrel were matured for 7 months, and then blended with the fruit driven tank-fermented component, which was aged on lees without stirring. The resultant blend was gently clarified and bottled under screwcap to preserve freshness, flavour and integrity.

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### ANALYSIS

*Alcohol:* 13.5% vol      *Total Acid:* 6.0 g/l      *pH:* 3.4

### COLOUR

Pale straw with green highlights.

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### BOUQUET

Subtle aromatics with peach and nectarine fruit, hints of yoghurt and oatmeal, and a wisp of smoke.

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### PALATE

Gentle but concentrated palate with nicely integrated layers of fruit and "winemaker influence". Fruit flavours are quite typical of Marlborough; nectarine, peach and citrus, and these are supported by a touch of oak, some creamy mlf derived notes, and some oatmeal-like, batonnage derived characters. The finish has fine acid and good length, with nicely rounded mouthfeel and hints of a stony, mineral like flourish.

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### ASSESSMENT

The Chardonnay variety is a well-established favourite amongst the world's wine drinkers. Marlborough's combination of soil and cool climate provides distinctive Chardonnay flavours which develop slowly during the growing season, and a good acid backbone. Framingham Chardonnay aims to compliment these fruit flavours with well integrated "winemaker intervention" notes to give an elegant wine with a good balance of flavours and lovely texture. Immediately approachable, the wine should continue to soften and gain complexity over the next 3-4 years.