



FRAMINGHAM

Marlborough Chardonnay 2018

Framingham Marlborough Chardonnay is a wine that relies on harmony between fruit and winemaking technique for its expression.

WINE MAKING

A mixture of Chardonnay clones are planted on the two sites incorporated into this wine, predominantly 95. Juices, extracted without the use of sulphur dioxide, were fermented 50/50 in both stainless steel and oak barrel. The stainless component underwent malolactic fermentation and was aged on full ferment lees for 8 months. The barrel component was allowed to ferment spontaneously and was also aged on full lees for 8 months; some malolactic fermentation may have occurred. Overall, about 10% of the wine saw new oak in the puncheon format.

TASTE

Creamy aromatics, with nectarine, hints of citrus and custard. Richly textured palate with good mouthfeel and harmony. Flavours of stonefruit, oatmeal, stone and vanilla bean yoghurt.

FOOD MATCH

All kinds of white meats, rich seafood and fish and chips.

SOURCE

REGION

Marlborough

SUB REGION

Grovetown, Woodbourne

VINEYARDS

Two sites in the Wairau Valley.

SOIL TYPE

Stony, gravelly old river bed
and silty loam.

ANALYSIS

ACID

6.0 g/l

pH

3.7

ALC

13.0% vol

