



FRAMINGHAM

Marlborough

Chardonnay 2019

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 three 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 fermented spontaneously and was also aged on full lees for 8 months; some mlf may have occurred. Overall, about 10% of the wine saw new oak in the puncheon format.

SOURCE

REGION

Marlborough

SUB REGION

Grovetown, Woodbourne, Raupara

VINEYARDS

Three sites in the Wairau Valley.

SOIL TYPE

Stony, gravelly old river bed and silty loam.

ANALYSIS

ACID

4.4 g/l

pH

3.7

ALC

13.0% vol

TASTE

Mealy aromatics, subtle toasty notes with nectarine, hints of citrus and custard. A textured palate with good mouthfeel and harmony. Flavours of stone fruit, oatmeal, stone, and vanilla bean yoghurt.

FOOD MATCH

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



