



FRAMINGHAM

Marlborough Chardonnay 2020

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 (predominantly Cln95) is planted on the three sites and are incorporated into this wine. No sulphur was added to the juices at the point of extraction which then were fermented in a combination of seasoned French oak (70%) and stainless steel (30%). The barrel component underwent malolactic fermentation and was aged on full ferment lees for 9 months. Overall, about 10% of the wine saw new oak in 500L puncheon format.

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.

FOOD MATCH

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

SOURCE

REGION

Marlborough

SUB REGIONS

Woodbourne, Rapaura, Conders Bend

VINEYARDS

Three sites in the Wairau Valley.

SOIL TYPE

Stony, gravelly old riverbed and silty loam.

ANALYSIS

ACID

6.0

pH

3.49

ALC

13.5