



MARLBOROUGH
NEW ZEALAND

2016 Marlborough Classic Riesling Tasting Notes

VINTAGE CONDITIONS

Marlborough, 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. 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. For the first time in its history (that we know of), the Framingham vineyard was significantly impacted by late frosts in November 2015, resulting in the loss of fruit from several sections. Heat summation data for the 2015/6 growing season shows it to be second only to 1997/8 for recent vintages. Weather was stable and relatively dry under El Niño conditions into March, though 2 significant rainfall events a week apart at the end of March meant there was a potential for increasing disease pressure later in harvest.

HARVEST DATE

31st March to 22nd April 2016

WINEMAKING

A significant amount of work is done in the Estate vineyards that produce grapes for all of Framingham's Rieslings. Extensive crop thinning and a degree of leaf plucking are practised when necessary, giving low yields of grapes that have had managed exposure to sunlight. Fruit for 2016 Classic Riesling was harvested exclusively by hand; selective harvesting due to late season botrytis development was necessary. Juices from these parcels were extracted at low pressures over a 4-hour period, and they were subsequently clarified by cold settling for 2-3 days before racking to ferment. Ferments were conducted in stainless steel tanks with varying degrees of temperature control, and selected batches were stopped with some residual sugar remaining. Once fermentation was complete, the wines were left on ferment lees for 2-3 months, with a further 7 months on light lees, to add texture. A small component was aged in neutral wood vessels. A small botrytis affected component, was able to be incorporated in 2016, this is not usually possible in most vintages as botrytised grapes are used in other wines. After blending, the wine was gently clarified and bottled under screwcap to preserve freshness, flavour and integrity.

ANALYSIS

Alcohol: 12.5% vol

Total Acid: 7.5 g/l

pH: 2.85

COLOUR

Pale gold with hints of green.

BOUQUET

On release, the wine has a fragrant, complex nose showing smoke, tangelo, honeysuckle, quinine and cream aromatics along with hints of apricot, beeswax and some gentle wet stone-like "minerality".

PALATE

Intense, concentrated yet delicate palate with soft but juicy acidity, showing flavours of tangy orange, "gin and tonic" and stonefruit with hints of cream, citrus pith and honey, complete with a stony, "mineral" finish. Some nice mouth-watering tension between sugar and acidity.

ASSESSMENT

Framingham Classic Riesling is a generous, off dry style of Riesling akin to a Spätlese halbtrocken, with heady, floral and citrus aromatics, rich fruit and juicy acidity. The residual sugar in the wine is balanced with a backbone of firm natural acidity giving a long, dry finish. This, together with relatively low alcohol, makes it an approachable wine when young but it has the potential to further develop in the bottle over the next 5-7 years.