



FRAMINGHAM

Marlborough

Classic Riesling 2022

Framingham Classic Riesling is a generous, mouth-filling wine (Spätlese halbtrocken in style) with ripe yellow/ orange citrus flavors and juicy acidity. The 2022 vintage was not without its challenges and we saw significant botrytis infection take hold which forced our hand and influenced the style. Fortunately, we are accustomed to dealing with such infections and to use the classic marketing spin this wine “shows the vintage” very well.

SOURCE

REGION

Marlborough

SUB REGION

Conders Bend

VINEYARDS

Framingham Estate

VINE AGE

20-40 years old

SOIL TYPE

Stony, well drained old river bed with silt and fist sized greywacke stones

ANALYSIS

TA 8.5g/l

pH 3.0

RS 23

ALC 12.5%

WINE MAKING

Fruit comes from all four sections on the Estate. Each parcel was hand picked and whole bunch pressed. Juices were predominately fermented in stainless steel tanks with a small portion fermented and aged in acacia barrels. All components were aged on full ferment lees without SO₂ for around 5 months prior to being blended and bottled.

TASTE

Aromatics are reminiscent of mandarin pith, red apple and dried stone fruits. Vibrant, intense, focused palate with orange, and stone fruit flavours held together by good line of juicy acidity and elegant texture.

FOOD MATCH

All kinds of pork dishes, other white meats and seafood, or as an aperitif!

