



FRAMINGHAM

Marlborough

“Jack Frost” Riesling 2016

Framingham “Jack Frost” Riesling is a one-off wine made only from the 2016 vintage. Our Estate vineyard was badly affected by spring frosts in late 2015, leading to us losing approximately 60% of our Riesling fruit. To augment the very small make of Framingham Classic Riesling 2016, we were able to source a little fruit from two old vineyards on Jackson’s Road in the Rapaura area of the Wairau Valley. 35% of the wine was made from grapes that had almost 100% early botrytis infection, the remainder coming from ripe, clean fruit.

SOURCE

REGION

Marlborough,
Wairau Valley

SUB REGION

Rapaura

VINEYARDS

Two sites on
Jackson’s Road

SOIL TYPE

Stony, well drained
old river bed.

ANALYSIS

TOTAL ACIDITY

7.0 g/l

PH

3.10

ALC

13.0% vol

WINEMAKING

The wine is blended from two components: 65% from clean fruit and 35% from botrytis affected fruit. The clean fruit was fermented cool in stainless steel, while the fruit with some botrytis infection was allowed some overnight skin contact and was allowed to start fermentation spontaneously, also in stainless steel.

TASTE

Vibrant aromatics, with apricot, mandarin orange and beeswax. Rich, chewy, slightly broad palate with stonefruits and orange pith as well as hints of cream and mineral oil. Satisfying, long, fruit driven finish.

FOOD MATCH

A fantastic aperitif, or match with pork, other white meats, richer seafood or maybe even pâté.

