



## FRAMINGHAM Marlborough Noble 2018

Framingham Noble Riesling is a sweet, botrytis affected wine inspired by the classic German “Beerenauslese” style. Botrytis is a fungus that concentrates sugars in the fruit by dehydration and imparts distinctive flavours. The wine is deeply concentrated, yet elegant and not cloying as a result of its vibrant acidity and naturally low alcohol.

### SOURCE

#### REGION

Marlborough

#### SUB REGION

Conders Bend

#### VINEYARDS

Framingham Estate

#### VINE AGE

37 years

#### SOIL TYPE

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

### ANALYSIS

#### ACID

10.4 g/l

#### pH

3.30

#### ALC

9.0% vol

#### RS

220 g/l

### WINEMAKING

Selective hand harvest between 1<sup>st</sup> and 12<sup>th</sup> April and 3<sup>rd</sup> May, about 55% from the “front” old vines, remainder from “back” old vines. Net brix 37 (163 Öchsle). The wine is blended from eight Auslese picks. Bunches were selected with largely 100% botrytis affected berries, though most were in the relatively early stages of dehydration and not yet fully raisined and the remainder were just turning in colour with early botrytis bloom. So, net botrytis influence is hard to judge, but is significant! Fermented in stainless (60%) and oak barrels (40%).

### TASTE

Vibrant aromatics, with orange citrus, apricot, marmalade and cream. Seriously concentrated palate with rich mouthfeel and extract, lots of stone fruit and zesty citrus flavours, all held together with bright acidity. Tense, juicy finish.

### FOOD MATCH

A fantastic alternative to dessert, or match with salty cheeses and dried fruits.



