



FRAMINGHAM Marlborough Noble Riesling 2019

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

38 years

SOIL TYPE

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

ANALYSIS

ACID

9.5 g/l

pH

2.9

ALC

9.5% vol

RS

210 g/l

WINEMAKING

Selective hand harvest between 30th April and 16th May 2019. The wine is blended from four Auslese picks, net brix was 36° (158 Öchsle). 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 both stainless and old oak barrels.

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.

