



## FRAMINGHAM

# Marlborough

## Noble Riesling 2022

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

42 years

#### SOIL TYPE

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

### ANALYSIS

#### ACID

9.0 g/l

#### pH

3.2

#### ALC

9.0 % vol

#### RS

200g/L

### WINEMAKING

7 selective hand picks were made between 4<sup>th</sup> and 19<sup>th</sup> April 2022. Bunches were selected with 20-80% botrytis affected berries across 5 blocks with the resultant must weight averaging 36brix. Juices were fermented in predominantly stainless steel and very old French oak barrels.

### TASTE

Vibrant aromatics, with orange citrus, apricot, marmalade, and lemon curd. A concentrated, powerful palate with rich mouthfeel and extract. Ample stone fruit and zesty citrus flavours, all held together with bright acidity. Tense and vivid with balanced juicy finish.

### FOOD MATCH

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