



MARLBOROUGH
NEW ZEALAND

2016 Marlborough Pinot Gris Tasting Notes

VINTAGE CONDITIONS

Marlborough, at the top of New Zealand's South Island, is one of the world's premier cool climate viticultural regions. The area has relatively young riverbed soils that are generally stony, well drained and silty, though significant variation does occur. Marlborough's growing season is generally characterised by warm, sunny days and cool nights resulting in fruit with good natural acidity and clean, fresh flavours. Heat summation data for the 2015/6 growing season shows it to be second only to 1997/8 for recent vintages. Weather was stable and relatively dry under El Niño conditions into March. Our vineyard management meant that Pinot Gris crops were perhaps a little lighter than some other varieties for 2016, and generally favourable weather over the rest of harvest allowed us to pick ripe grapes with the good late season flavours we look for in this variety.

HARVEST DATE

31st March – 10th April 2016

WINEMAKING

A significant amount of work is done on our vineyards that produce grapes for Framingham Pinot Gris. Extensive crop thinning (when necessary) and leaf plucking are practised, giving low yields of grapes that have had excellent exposure to sunlight. This fruit was harvested by hand, and whole bunches were loaded into the press and gently dejuiced. Around half of the juices were clarified by cold settling for 2-3 days before racking to ferment, the remainder had no clarification and grape solids were included. 2 styles of fermentation were employed; about 50% of the blend was fermented in stainless steel tanks with some temperature control, and stopped with a little residual sugar remaining to provide alcohol balance. Once tank fermentation was complete, that portion was racked off gross lees and left to age on light lees for 7 months to add a little texture. The remaining 50% of the blend was fermented spontaneously in old barriques, remaining on full lees for 7 months with some mlf. After blending, the wine was gently clarified and bottled under screwcap to preserve freshness, flavour and integrity.

ANALYSIS

Alcohol: 14.0% vol

Total Acid: 5.0 g/l

pH: 3.70

COLOUR

Rich gold.

BOUQUET

Aromatics are mellow and reminiscent of pear, apple, quince, dough and cream, with suggestions of wood smoke.

PALATE

Generous "Apple Strudel"-like flavours of baked apple, quince, cream, nuts and pastry. Intense, complex and rich palate with soft acid, good weight, silky texture and lovely mouthfeel culminating in a spicy, leesy finish.

ASSESSMENT

Pinot Gris is an in vogue varietal that can be interpreted in different styles. Our inspiration has been the Alsace style rather than the more austere Pinot Grigio style. Framingham 2016 Pinot Gris has emphasis on richness, weight, complexity and texture as well as expressive fruit flavours. These fruit flavours are immediately appealing, but the wine's complexity will continue to develop over the next two to three years.