



FRAMINGHAM

MARLBOROUGH ~ NEW ZEALAND

2010 MARLBOROUGH PINOT GRIS

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. 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. The 2010 growing season featured a cool spring with slow and un-even budburst. However, the rest of the season was unusually favourable. The weather at flowering was dry which gave us even fruit set and low to moderate crop levels. A dry, though relatively cool, summer and autumn period meant there were few alarms and allowed us to hang the fruit out to develop the flavours we desired. This is a single – estate wine.

Harvest Date

13th – 23rd April 2010

Winemaking

A significant amount of work is done on our Estate vineyard that produces grapes for Framingham Pinot Gris. Extensive crop thinning 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. Resultant juices were clarified by cold settling for 2-3 days before racking to ferment. 2 styles of fermentation were employed; about 75% of the blend was fermented in stainless steel tanks at cool rather than cold temperatures and stopped with a little residual sugar remaining to provide alcohol balance. Once tank fermentation was complete, the wines were racked off gross lees and left to age on light lees for 8 months to add a little texture. The remaining 25% of the blend was 'wild' fermented in old barriques and stainless steel barrels, this portion also undergoing partial malolactic fermentation, with lees stirring once weekly for 7 months. After blending, the wine was gently stabilised, clarified and bottled under screwcap to preserve freshness, flavour and integrity.

Analysis

Alcohol:	14.5 % vol
Total Acid:	5.4 g/l
pH:	3.55

Colour

Pale rose gold.

Bouquet

At release, aromatics are mellow and suggestive of baked apple, quince, spice and vanilla custard. Hints of wood smoke.

Palate

Generous "Apple Strudel"-like flavours of baked apple, quince, crystallised fruits, nuts and pastry and crème anglaise. Intense, rich palate with excellent weight, lovely silky texture and good mouthfeel culminating in a creamy, 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 2010 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.