



MARLBOROUGH
NEW ZEALAND

2011 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. The 2011 growing season had a relatively early flowering period, which was followed by several significant rain events which promoted vigour in the vineyards. Heat summation data was somewhat higher than the long term average through December to early March, suggesting a relatively early harvest, however cooler conditions in the late stages of maturation promoted controlled flavour development and allowed us to hang the fruit out to develop the flavours we desired. This is a single estate wine.

HARVEST DATE

3rd – 7th April 2011

WINEMAKING

A significant amount of work is done on our Estate vineyard that produces 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. Resultant juices were clarified by cold settling for 2-3 days before racking to ferment. 2 styles of fermentation were employed; about 60% 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 6 months to add a little texture. The remaining 40% of the blend was fermented in old barriques and stainless steel barrels with indigenous yeasts, this portion also undergoing partial malolactic fermentation, with lees stirring once weekly for 6 months. After blending, the wine was gently stabilised, clarified and bottled under screwcap to preserve freshness, flavour and integrity.

ANALYSIS

Alcohol: 13.5% vol

Total Acid: 5.6 g/l

pH: 3.55

COLOUR

Pale rose gold.

BOUQUET

At release, aromatics are mellow and suggestive of baked apple, quince, cream and vanilla custard, with suggestions of wood smoke.

PALATE

Generous "Apple Strudel"-like flavours of baked apple, quince, crystallised fruits, pastry and crème anglaise. Intense, complex and rich palate with good weight, silky texture and lovely 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 2011 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.