



MARLBOROUGH
NEW ZEALAND

2013 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. Vintage 2013 has been touted by others to be a uniformly excellent one over the whole of NZ. Time will tell whether this is true or not. Heat summation data for Marlborough showed the 2012-13 growing season to be quite close to the long term average. Weather at flowering for Pinot Gris was generally good; however, as a legacy of the previous very cool season, overall crops can be described as low. The season felt like a warm one, though in reality it was close to the long term average as mentioned, and rainfall was low over a compressed harvest period, enabling grapes with good flavours and phenolic maturity to be harvested.

HARVEST DATE

2nd – 15th April 2013

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 55% 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, that portion was racked off gross lees and left to age on light lees for 8 months to add a little texture. The remaining 45% of the blend was fermented spontaneously in old barriques and stainless steel barrels, with lees stirring for 8 months. After blending, the wine was gently stabilised, clarified and bottled under screwcap to preserve freshness, flavour and integrity.

ANALYSIS

Alcohol: 14.0% vol

Total Acid: 5.2 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, cream, nuts and pastry. Intense, complex and rich palate with 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 2013 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.