



MARLBOROUGH  
NEW ZEALAND

## 2014 Marlborough Pinot Gris Technical Notes

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### 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. 2014 was in some ways a challenging growing season, The winter of 2013 was the warmest on record in NZ, leading to an early bud burst. Wet conditions in spring increased vigour in the vineyard, and overall crops were set at above average yields, meaning that fruit thinning was required, extensive in some cases. Our Pinot Gris crops could be described as moderate, and some hang time was possible to develop flavour and extract.

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### HARVEST DATE

26<sup>th</sup> March – 10<sup>th</sup> April 2014

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### 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.

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### ANALYSIS

*Alcohol: 13.5.%vol      Total Acid: 5.2 g/l      pH: 3.6      RS: 9 g/l.*

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### 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 2014 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.