



MARLBOROUGH  
NEW ZEALAND

## 2015 Marlborough Pinot Gris Tasting 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. Winter and Spring of 2014 was somewhat drier than normal, and poor weather at flowering meant that low crop yields were set. The run up to harvest felt quite warm, and with favourable weather over harvest, allied to low yielding vines, we were able to harvest ripe grapes with good flavours, phenolic maturity and intensity with negligible disease incidence, a nice contrast to 2014.

### HARVEST DATE

31<sup>st</sup> March – 10<sup>th</sup> April 2015

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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 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 9 months to add a little texture. The remaining 50% of the blend was fermented spontaneously in old barriques, remaining on full lees for 9 months with some mlf. After blending, the wine was gently stabilised, clarified and bottled under screwcap to preserve freshness, flavour and integrity.

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### ANALYSIS

*Alcohol:* 14.0% vol

*Total Acid:* 5.8 g/l

*pH:* 3.35

### COLOUR

Rich gold.

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### BOUQUET

Aromatics are mellow and suggestive of toffee apple, quince, cream and vanilla custard, with suggestions of wood smoke.

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### PALATE

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

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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 2015 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.