



FRAMINGHAM Marlborough Pinot Gris 2018

Framingham Marlborough Pinot Gris is designed to be a world away from the typically austere “Pinot Grigio” style of wine made from this variety. We prefer to focus heavily on the texture of the wine, picking grapes late to give it some inherent richness and using old oak and lees aging to enhance the mouthfeel.

SOURCE

REGION

Wairau Valley

SUB REGION

Conders Bend, Dry Hills

VINEYARDS

45% Framingham Estate,
55% King & Dry Hills
Estate (Framingham
managers)

SOIL TYPE

Stony – old river bed.

ANALYSIS

TOTAL ACIDITY

5.2 g/l

pH

3.7

RS

10 g/l

ALC

13.7% vol

WINE MAKING

Each parcel of fruit was hand – picked and bunch – pressed. Juices, treated without sulphur dioxide or clarification enzymes, were predominately fermented spontaneously in old oak barriques and acacia puncheons (65%), the remainder being fermented warm in stainless steel. Components were aged on full ferment lees for seven months.

TASTE

Aromatics are reminiscent of pear, apple, quince, dough and cream, with hints of wood smoke. Intense, richly textured palate with stonefruit, custard and pork fat flavours with a good line of acidity.

FOOD MATCH

All kinds of pork dishes, chicken or pâté.

