



FRAMINGHAM

Marlborough

Pinot Gris 2020

Framingham Marlborough Pinot Gris draws inspiration stylistically from the Alsace region of France. We focus heavily on the texture of the wine, picking grapes late to give it some inherent richness and using seasoned wood and lees aging to enhance the mouthfeel.

WINE MAKING

Handpicked fruit underwent two different treatments. 80% was whole bunch pressed whilst the remainder was destemmed and kept on skins for 12hrs before being pressed off. Juices were treated oxidatively and underwent fermentation spontaneously in old oak barriques (75%) and stainless steel (25%). Components were aged on full ferment lees for 9 months prior to blending and bottling.

TASTE

Aromatics are reminiscent of pear, red apple, dried apricot, and nougat. Intense, richly textured palate with stone fruit, and custard flavours with a good line of acidity and vivid clarity.

FOOD MATCH

All kinds of pork dishes, chicken, and smoked salmon.

SOURCE

REGION

Wairau Valley

SUB REGION

Central Wairau

VINEYARDS

Framingham Estate

Fromm Home Block

Dry Hills lane

SOIL TYPE

Ex-riverbed

Clay

ANALYSIS

TOTAL ACIDITY

4.9

pH

3.53

RS

3.1

ALC

13.5% vol

