



## FRAMINGHAM

# Marlborough

## Pinot Gris 2021

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. 90% 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 (80%) and stainless steel (20%). Components were aged on full ferment lees for 10 months prior to blending and bottling.

### TASTE

Aromatics are reminiscent of pear, red apple, straw, and nougat. Intense, richly textured and supple palate with stone fruit, and strudel flavours that show 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

#### SOIL TYPE

Ex-riverbed  
Silty loams

### ANALYSIS

#### TOTAL ACIDITY

4.0

#### pH

3.53

#### RS

3.0

#### ALC

14% vol

