



## FRAMINGHAM Marlborough Pinot Gris 2022

### SOURCE

#### REGION

Wairau Valley

#### VINEYARDS

Framingham Estate

Fromm Home Block

King and Baldies

#### SOIL TYPE

Ex-riverbed

Silty loams

Clay

### ANALYSIS

#### TOTAL ACIDITY

6.3

#### pH

3.69

#### RS

7.5

#### ALC

13.7% vol

Framingham Marlborough Pinot Gris draws inspiration stylistically from the Alsace region of France. We focus heavily on the texture by picking grapes late to impart some inherent richness and using seasoned wood and lees aging to enhance 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 (70%) and stainless steel (30%). Components were aged on full ferment lees for 5 months prior to blending and bottling.

### TASTE

Aromatics of red apple, nougat and flinty savoury elements. Intense, richly textured, and supple palate with elements of stone fruit whilst finishing with vivid quartz like persistence.



