



MARLBOROUGH  
NEW ZEALAND

## 2016 Marlborough Pinot Noir Tasting Notes

---

### 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. Heat summation data for the 2015/6 growing season shows it to be second only to 1997/8 for recent vintages. Weather was stable and relatively dry under El Niño conditions into March. The situation was largely the same over the rest of harvest, allowing us to pick physiologically ripe grapes with a good balance of physiological ripeness signs and moderate grape sugars.

---

### HARVEST DATE

21<sup>st</sup> – 31<sup>st</sup> March 2016

---

### WINEMAKING

Framingham 2016 Marlborough Pinot Noir is blended from 10 base wines made from low-cropped, reasonably well exposed grapes harvested from four different sites around Marlborough's Wairau Valley, one being adjacent to our Estate vineyard, the others being in the Southern Wairau valley with more clay based soils. Approximately 30% of the wine is Clone 5, with 10/5, 114, 115, 667, 777 and Abel comprising the rest. The fruit was harvested by hand and bunches were generally gently de-stemmed into stainless steel open top fermenters in the winery; however some batches had whole bunch components of up to 20%. These musts were held cold for 5-8 days to promote aqueous extraction of colour compounds. Plunging was carried out 2 - 3 times per day during fermentation (spontaneous) and temperatures were allowed to peak at around 30C. Once fermentation was complete, wines were assessed daily for extraction and structure, and were pressed when this was deemed to be in balance. Some parcels, largely from the vineyards with more clay content, were left on skins longer to provide structure and some savoury elements. The wines underwent malolactic fermentation and 10 months maturation in a mixture of new and seasoned French barriques, approximately 20% of which were first use. After maturation, the selected base wines were blended and bottled, without fining or filtration, under screw cap to preserve freshness, flavour and integrity.

---

### ANALYSIS

*Alcohol:* 13.5% vol

*Total Acid:* 5.0 g/l

*pH:* 3.65

### COLOUR

Bright mid-garnet.

---

### BOUQUET

Complex nose with some attractive, savoury, smoked meat and spice notes. Cherry fruit, with herbs and a floral note

---

### PALATE

Rounded palate with cherry fruit, structured but approachable tannins and juicy acidity. Summer fruit compote, hints of smoky oak and some whole bunch derived spice complete the picture.

---

### ASSESSMENT

New Zealand Pinot Noir is a bright, relatively new star in the World of Wine's firmament. Marlborough's combination of soil and cool climate provides typical Pinot Noir flavours which develop slowly during the growing season, especially in the Southern Valleys. Framingham 2016 Pinot Noir tends to a more "feminine" style displaying grace and charm with strongly varietal flavours but with some good structure to add interest. Approachable on release, the wine should continue to soften and gain complexity over the next 4-5 years.