



MARLBOROUGH  
NEW ZEALAND

## 2011 Marlborough Pinot Noir Tasting Notes

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### 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. The 2011 growing season had a relatively early flowering period, which was followed by several significant rain events which promoted vigour in the vineyards. Heat summation data was somewhat higher than the long term average through December to early March, suggesting a relatively early harvest, however cooler conditions in the late stages of maturation promoted controlled flavour development and allowed us to hang the fruit out to develop the flavours and structure we were looking for, with very good physiological ripeness indicators. Larger bunches meant that colour is a little lighter in 2011 than in 2010, though colour is not a guide to quality with this variety as it is perceived to be in some other reds.

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### HARVEST DATE

20<sup>th</sup> March to 6<sup>th</sup> April 2011

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### WINEMAKING

Framingham 2011 Marlborough Pinot Noir is blended from 10 base wines made from low-cropped, reasonably well exposed grapes harvested from three different sites around Marlborough's Wairau Valley, one being our Estate vineyard, the other two being in the Southern Wairau valley with clay based soils. Approximately 50% of the wine is Clone 5, with 10/5, 115, 667, 777 and Abel comprising the rest. The fruit was harvested by hand and 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 fine fruit tannins. Plunging was carried out 3 times per day during fermentation 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 26% of which were first use. After maturation, selected base wines were blended and bottled unfiltered under screw cap to preserve freshness, flavour and integrity.

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### ANALYSIS

*Alcohol:* 13.5% vol      *Total Acid:* 5.5 g/l      *pH:* 3.6

### COLOUR

Bright mid-garnet.

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### BOUQUET

Aromatic nose with red cherry, cranberry, plum and darker red fruit notes. Some attractive, savoury, "smoky bacon" and meaty complexity with hints of spice.

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### PALATE

Fleshy, mid-weight palate that is immediately approachable. Savoury meat and game flavours over cherry and plum fruit, contrasting nicely with background oak char. Hints of smoke and spice provide some complexity. Bright acid and elegant, silky tannins promote a juicy, structured finish.

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### ASSESSMENT

New Zealand Pinot Noir is a bright 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. Framingham 2011 Pinot Noir is made in a more "feminine" style displaying grace and charm with strongly varietal flavours and soft, supple texture. Immediately approachable, the wine should continue to soften and gain complexity over the next 3-4 years.