



MARLBOROUGH
NEW ZEALAND

2012 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 showed the 2011-12 growing season to be the coolest since 1996-97. Weather at flowering for was generally cool and wet, meaning generally poor fruit set and naturally low yields. Harvesting started two weeks later than 2011. These conditions, seemingly ideal for Pinot Noir, promoted controlled flavour development and allowed us to pick fruit with very good intensity, structure and physiological ripeness indicators that were in balance with grape sugars.

HARVEST DATE

3rd to 23rd April 2012

WINEMAKING

Framingham 2012 Marlborough Pinot Noir is blended from 13 base wines made from low-cropped, reasonably well exposed grapes harvested from six different sites around Marlborough's Wairau Valley, one being 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, 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 (with both spontaneous and inoculated yeasts) 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 22% of which were first use. After maturation, selected base wines were blended and bottled unfiltered under screw cap to preserve freshness, flavour and integrity.

ANALYSIS

Alcohol: 13.0% vol

Total Acid: 5.6 g/l

pH: 3.7

COLOUR

Bright mid-garnet.

BOUQUET

Complex nose with some attractive, savoury, "smoky bacon", meat and spice notes. Cherry, plum and cranberry fruit.

PALATE

Savoury meat and game flavours over cherry and plum fruit, contrasting nicely with background oak char. Hints of smoke and spice provide some complexity. Dusty tannins and bright acid create a tightly wound palate with a juicy, structured finish.

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 2012 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.