



MARLBOROUGH
NEW ZEALAND

2013 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 Marlborough showed the 2012-13 growing season to be quite close to the long term average. Weather at flowering for Pinot Noir was generally good; however, as a legacy of the previous very cool season, overall crops can be described as low to moderate. Rainfall was low over a compressed harvest period. 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

27th March to 9th April 2013

WINEMAKING

Framingham 2013 Marlborough Pinot Noir is blended from 13 base wines made from low-cropped, reasonably well exposed grapes harvested from seven 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 35% 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 15%, though we did not think 2013 was a year to use stems liberally. 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 20% of which were first use. After maturation, selected base wines were blended and bottled un-fined and un-filtered under screw cap to preserve freshness, flavour and integrity.

ANALYSIS

Alcohol: 13.5% 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 sweet, light red fruits.

PALATE

Savoury meat and game flavours over red cherry and plum fruit, contrasting nicely with background oak char. Hints of smoke and spice provide some complexity. Slightly dusty tannins and balanced acid create an approachable palate with a juicy, structured finish.

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 2013 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.