



MARLBOROUGH  
NEW ZEALAND

## 2015 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. Winter and Spring of 2014 was somewhat drier than normal, and poor weather at flowering meant that low crop yields were set. The run up to harvest felt quite warm, and with favourable weather over harvest, allied to low yielding vines, we were able to harvest ripe grapes with a good range of flavours, intensity and ripe tannins with negligible disease incidence, a nice contrast to 2014. A good balance of physiological ripeness signs and grape sugars was achieved, enabling some whole bunches to be used to add structure and complexity.

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### HARVEST DATE

12<sup>th</sup> March to 8<sup>th</sup> April 2015

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### WINEMAKING

Framingham 2015 Marlborough Pinot Noir is blended from 16 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 25% of the wine is Clone 5, with 10/5, 115, 667, 777 and Abel comprising the rest. The fruit was harvested largely 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 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, the selected base wines were blended and bottled un-fined and un-filtered under screw cap to preserve freshness, flavour and integrity.

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### ANALYSIS

*Alcohol:* 13.5% vol

*Total Acid:* 5.0 g/l

*pH:* 3.65

### COLOUR

Bright mid-garnet.

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### BOUQUET

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

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### PALATE

Rounded palate with sour 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.

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### 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 2015 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.