



## FRAMINGHAM Marlborough Pinot Noir 2017

Framingham Pinot Noir tends to a more “feminine” style displaying grace and charm with strongly varietal flavours and some good structure to add interest.

### SOURCE

#### REGION

Marlborough

#### SUB REGION

Conders Bend, Southern Valleys, Waihopai

#### VINEYARDS

Dry Hills, West View, Lawrence, Eversley

#### VINE AGE

Up to 20 years old

#### SOIL TYPE

Mostly Clay

### ANALYSIS

#### ACID

5.0 g/l

#### pH

3.7

#### ALC

13.5% vol

#### RS

NIL

### WINEMAKING

Fruit comes from four sites in the Wairau Valley, with a mixture of clones being represented. Each parcel was hand – picked and vinified separately; the amount of whole bunch included and time on skins varied according to parcel. Overall the wine has about 10% whole bunch content, an average of 20 days on skins and was aged in French oak barriques for 10 months, of which around 20% were new. Bottled without fining or filtration.

### TASTE

Aromatics are reminiscent of smoked meat, with light florals, red cherry and plum. Flavours of red summer fruit compote and plum with savoury meat and graphite-like notes. Fine, well integrated tannin structure.

### FOOD MATCH

Duck, lamb, charcuterie, salmon.

