



FRAMINGHAM Marlborough Pinot Noir 2021

Framingham Pinot Noir leans towards a more savoury style displaying grace and charm with strong varietal character and structure to add interest.

SOURCE

REGION

Marlborough

SUB REGIONS

Conders Bend, Southern
Valleys, Waihopai

VINEYARDS

Dry Hills, West View,
Dogpoint, Eversley

VINE AGE

Between 10 and 25yrs

SOIL TYPE

Clay, silty loam and ex-
riverbed gravels

ANALYSIS

ACID

5.5 g/l

pH

3.68

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 with wild yeast cultures. Whole bunches (15% overall) were included in the ferments on a batch-by-batch basis to add aromatic lift and subtle savory characteristics. After spending an average of 21 days on skins each batch rested for 10 months in French oak barriques, 20% of which were new. The wine was bottled unfined and unfiltered.

TASTE

Earthy vibrant nose, subtle oak, reminiscent of smoked meat, with light florals and vibrant red and blue fruits. Dark cherry and red berry flavors with savoury mineral/graphite-like notes. Fine, supple, and poised with a well integrated tannin structure.

FOOD MATCH

Duck, lamb, charcuterie, smoked salmon.

