



MARLBOROUGH  
NEW ZEALAND

## 2016 Marlborough Sauvignon Blanc Tasting Notes

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### VINTAGE CONDITIONS

Marlborough's Wairau Valley, 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 the 2015/6 growing season shows it to be second only to 1997/8 for recent vintages. The 1998 vintage produced Sauvignon Blanc wines that in general did not have much Marlborough character, though they did age well in bottle. We had similar fears for 2016, raising questions as to whether Marlborough's signature "green" flavours would be retained in the grapes, however in the end these concerns were unfounded, perhaps due to the overall larger than average crop loadings meaning flavour development was relatively slow. Weather was stable and relatively dry under El Niño conditions into March. Generally favourable weather over the rest of harvest allowed us to pick ripe grapes, crucially with a good range of flavours.

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### HARVEST DATE

30<sup>th</sup> March – 19<sup>th</sup> April 2016

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### WINEMAKING

2016 Framingham Marlborough Sauvignon Blanc is blended from twenty-one base wines sourced from twelve different sites in the Wairau valley including the North Bank, Southern Valleys, Lower Wairau and our own Estate at Conders Bend. A range of soil profiles, from stones to clay, as well as different meso-climates and vineyard practices, provide complexity in the finished wine. The fruit was largely, though not exclusively, harvested by machine, giving skin contact for a limited time which can extract a little extra flavour. Resultant juices for tank ferment were clarified by cold settling. Around 90% of the blend was fermented in stainless steel tanks at both cool and warm temperatures, the remaining 10% being barrel fermented at warmer temperatures to promote texture. A small component was also fermented on skins in the manner of red winemaking. Once fermentation was complete, the tank fermented base wines were racked off gross lees, and allowed to settle for 4-5 months before blending. Barrel components remained on full lees for the same period. Wines with appropriate aromatics, flavours and textures were selected and blended. After blending, the wine was gently stabilised, clarified and bottled under screwcap to preserve freshness, flavour and integrity.

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### ANALYSIS

*Alcohol:* 13.0% vol      *Total Acid:* 7.0 g/l      *pH:* 3.35

### COLOUR

Pale straw with green highlights.

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### BOUQUET

Fragrant aromatics reminiscent of grapefruit peel, bitter lemon, guava, nettle and sweet herbs. Up front smoky notes and stone-like mineral flavours to the finish add complexity and interest.

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### PALATE

A full and complex spectrum of flavours, from herbal through to some tropical fruit salad notes. Tangy grapefruit, bitter lemon, redcurrant, tropical fruit and hints of dried thyme. Mouthfeel is rounded with good weight, and is enriched by the barrel ferment components, which add a little structure creaminess too. Acidity is elegant and juicy but by no means tart, and helps to promote a signature dry, stony mineral finish.

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### ASSESSMENT

Marlborough Sauvignon Blanc has become famous worldwide for its expression of place and the purity, freshness and intensity of the flavours the combination of soil and climate provides. Framingham 2016 Sauvignon Blanc takes classic Marlborough flavours and marries them to a fine acid structure and rich texture with a mineral twist. The wine's liveliness and punch are immediately appealing and will provide rewarding drinking over the next 18-24 months.