



MARLBOROUGH  
NEW ZEALAND

## 2012 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 showed the 2011-12 growing season to be the coolest since 1996-97. Weather at flowering for Sauvignon Blanc was generally cool and wet, meaning generally poor fruit set and naturally low yields on many blocks – though some did crop at "normal" levels. Harvesting started three weeks later than 2011 and continued into May. This long "hang time" promoted controlled flavour development and the retention of ripe, natural acidity, allowing us to harvest clean Sauvignon Blanc grapes with real intensity of flavours over a three week period.

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### HARVEST DATE

14th April – 3rd May 2012

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### WINEMAKING

2012 Framingham Marlborough Sauvignon Blanc is blended from fifteen base wines sourced from seven different sites in the Wairau valley including the North Bank, Southern Valleys, Lower Wairau and our own Estate at Conder's 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 harvested by machine, giving skin contact for a limited time which can extract a little extra flavour, and gently dejuiced in the winery. In addition, two components were hand picked. Resultant juices were clarified by cold settling before racking to ferment. Machine picked components were fermented in stainless steel tanks at cool temperatures, whereas hand picked fruit was barrel fermented at warmer temperatures to promote texture. Once fermentation was complete, the wines were racked off gross lees, sulphured and left to age on light lees for 3 months to add a little richness. Barrel ferment components underwent lees stirring weekly and partial malolactic fermentation. Wines with appropriate aromatics, flavours and structure were selected and blended. After blending, the wine was stabilised, clarified and bottled under screwcap to preserve freshness, flavour and integrity. The blend contains around 7% barrel fermented wine.

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### ANALYSIS

*Alcohol:* 13.0% vol

*Total Acid:* 7.3 g/l

*pH:* 3.36

### COLOUR

Pale straw with green highlights.

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### BOUQUET

Fragrant aromatics reminiscent of grapefruit, bitter lemon, currant, guava, nettle and sweet herbs. Smoky and stone-like mineral notes add complexity and interest.

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### PALATE

A full and complex spectrum of flavours from herbal notes through to ripe tropical fruit salad, with tangy grapefruit, bitter lemon blackcurrant, nectarine and hints of tomato leaf. Mouthfeel is rounded with good weight, and is enriched by the barrel ferment components, which add creaminess too. Acidity is fresh 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 2012 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.

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