



MARLBOROUGH
NEW ZEALAND

2013 Marlborough Sauvignon Blanc Tasting Notes

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. Vintage 2013 has been touted by others to be a uniformly excellent one over the whole of NZ. Time will tell whether this is true or not. Heat summation data for Marlborough showed the 2012-13 growing season to quite close to the long term average. Weather at flowering for Sauvignon Blanc was generally ideal; however some blocks carried very little crop as a legacy of the previous season, overall crops can be described as moderate. The season felt like a warm one, however Sauvignon Blanc grapes retained a good level of ripe, natural acidity, and our signature "herbaceous" flavours were present too. The harvest period was relatively compressed, with many sub-regions being ready to pick at the same time.

HARVEST DATE

29th March – 19th April 2013

WINEMAKING

2013 Framingham Marlborough Sauvignon Blanc is blended from sixteen base wines sourced from eleven different sites in the Wairau valley including the North Bank, Southern Valleys, Lower Wairau and our own Estate at Conder's Bend, plus one closer to the Awatere valley to the south. 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. Around 93% of the blend was fermented in stainless steel tanks at cool temperatures, the remaining 7% being 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.

ANALYSIS

Alcohol: 13.0% vol

Total Acid: 7.0 g/l

pH: 3.4

COLOUR

Pale straw with green highlights.

BOUQUET

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

PALATE

A full and complex spectrum of flavours, from herbal notes through to ripe tropical fruit salad. Tangy grapefruit, bitter lemon, blackcurrant and hints of tomato leaf and dried thyme. 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.

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 2013 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.