



MARLBOROUGH  
NEW ZEALAND

## 2014 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. 2014 was in some ways a challenging growing season. The winter of 2013 was the warmest on record in NZ, leading to an early bud burst. Wet conditions in spring increased vigour in the vineyard, and overall crops were set at above average yields, meaning that fruit thinning was required, extensive in some cases. Cooler conditions during the later stages of the season pushed out harvest dates to be later than had been anticipated. Some rain events during harvest potentially caused problems with later ripening fruit with respect to disease management and harvest date.

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### HARVEST DATE

25<sup>th</sup> March – 22<sup>nd</sup> April 2014

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### WINEMAKING

2014 Framingham Marlborough Sauvignon Blanc is blended from sixteen base wines sourced from eight 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 base 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.

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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. Smoky and stone-like mineral notes 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, blackcurrant and hints of dried thyme. Mouthfeel is rounded with decent weight, and is enriched by the barrel ferment components, which add a little 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 2014 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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