



MARLBOROUGH  
NEW ZEALAND

## 2015 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. Winter and Spring of 2014 was somewhat drier than normal, and poor weather at flowering meant that low crop yields were set. The run up to harvest felt quite warm, raising questions as to whether Marlborough's signature "green" flavours would be retained in the grapes, however in the end these concerns were unfounded. Favourable weather over harvest, allied to low yielding vines, allowed us to harvest ripe grapes with a good range of flavours and intensity with only minor disease incidence, a nice contrast to 2014.

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### HARVEST DATE

24<sup>th</sup> March – 9<sup>th</sup> April 2015

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### WINEMAKING

2015 Framingham Marlborough Sauvignon Blanc is blended from eighteen base wines sourced from nine 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. 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, and allowed to settle a little before blending. 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:* 3.30

### 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, redcurrant, tropical fruit 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 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 2015 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.