



FRAMINGHAM

Marlborough Sauvignon Blanc 2021

Framingham Marlborough Sauvignon Blanc is designed to be typically Marlborough in style, with a few twists. Texture and mouthfeel are important to us as are more savoury elements. Consequently, this style pairs well with food, but can also be satisfying drinking when food is not involved.

WINE MAKING

Each parcel of fruit is kept separate in the winery. Juices were predominately fermented in stainless steel using several different treatments, however 10% of the final wine was fermented in oak and acacia puncheons. A small (2%) component was fermented on skins. All portions of the blend were aged on lees for 6 months prior to being blended and bottled.

TASTE

Expressive aromatics, with flint, bitter lemon citrus, grapefruit, and suggestions of tropical fruit salad. Rich, fleshy palate with good mouthfeel, texture, and power. Flavours of grapefruit, stone fruit and sweet herbs and pesto.

FOOD MATCH

All kinds of seafoods, salads and light summer fare.

SOURCE

REGION

Wairau Valley, Marlborough

SUB REGION

Lower Wairau, Rapaura, Blenheim, North Bank, Condors Bend

VINEYARDS

Eight sites, all of which bring something different.

SOIL TYPE

Various, including stony, ex-riverbed, clay, and silty loam.

ANALYSIS

TA 7.8g/l

pH 3.2

RS 2

ALC

13.5% vol

