



MARLBOROUGH
NEW ZEALAND

2011 Marlborough Select Riesling Tasting Notes

VINTAGE CONDITIONS

Marlborough, 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. The 2011 growing season had a relatively early flowering period, which was followed by several significant rain events which promoted vigour in the vineyards. Heat summation data was somewhat higher than the long term average through December to early March, suggesting a relatively early harvest, however cooler conditions in the late stages of maturation promoted controlled flavour development and allowed us to hang the fruit out to develop the flavours we desired. This is a single estate wine.

HARVEST DATE

1st – 6th April 2011

WINEMAKING

A significant amount of work is done in the vineyards that produce grapes for all of Framingham's Rieslings. Extensive crop thinning and leaf plucking are practised, giving low yields of grapes that have had reasonably good exposure to sunlight. Grapes for 2011 Framingham Marlborough Select Riesling were harvested by hand from the "front" Riesling block on the Estate that surrounds the Framingham winery. These grapes, selected on the basis of their appearance, had characteristic "green – gold" colour and no botrytis influence. Whole bunches were loaded into the press and the gently extracted free run portion separated for Select Riesling. After clarification, the juice was fermented until the sugar/acid/alcohol balance was deemed optimal. The wine was chilled and sulphured early on lees to stop re-fermentation. No cold stabilisation was employed; only gentle clarification and bottling under screwcap to preserve freshness, flavour and integrity.

ANALYSIS

Alcohol: 8.5% vol

Total Acid: 9.2 g/l

pH: 2.81

COLOUR

Bright, pale gold.

BOUQUET

Delicate aromatics reminiscent of raspberry and other red fruits, cream and beeswax, with some gentle stony mineral tones and hints of smoke.

PALATE

Elegant, silky palate with low alcohol and great tension between sugar and acidity. Flavours of light red summer fruits along with orange citrus, stonefruit and cream carry through into a long, stony, almost crunchy and seemingly dry mineral finish.

ASSESSMENT

The Riesling grape is perhaps the most versatile of all, and can be interpreted in a number of different styles around the world from bone-dry to lusciously sweet. The German Spätlese style is the inspiration for Framingham Select Riesling. Marlborough's combination of soil and cool climate provides regionally distinctive, delicate Riesling flavours which develop slowly during the growing season, as well as a good acid backbone, which is essential to this style. This is a limited production wine, and, although approachable on release, is a suitable candidate for long-term ageing in the cellar for those who enjoy the more complex flavours of bottle aged Riesling.