



MARLBOROUGH
NEW ZEALAND

2013 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. 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 Riesling was generally good; however, as a legacy of the previous very cool season, overall crops can be described as moderate. The season felt like a warm one, though in reality it was close to the long term average, and rainfall was low over a compressed harvest period. Leaf plucking was light, and fruit was generally clean until the onset of morning dews as nights cooled towards the end of the table wine picking season allowed botrytis to flare. Riesling grapes were generally picked relatively late, but acid retention was good promoting balance in the wines.

HARVEST DATE

10th and 15th April 2013

WINEMAKING

A significant amount of work is done in the vineyards that produce grapes for all of Framingham's Rieslings. Extensive crop thinning and a degree of leaf plucking are practised (when necessary), giving low yields of grapes that have had reasonably good exposure to sunlight. Grapes for 2013 Framingham 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 generally no botrytis influence. Whole bunches were loaded into the press and the gently extracted juice, after clarification, was fermented until the sugar/acid/alcohol balance was deemed optimal. The wine was chilled and sulphured early on lees to stop re-fermentation. In 2013, we felt the inclusion of a small botrytised component was appropriate to add some interest to the wine. 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 g/l

pH: 2.90

COLOUR

Bright, pale gold.

BOUQUET

Delicate aromatics reminiscent of raspberry, mandarin, elderflower, cream and beeswax, with some gentle stone-like mineral tones.

PALATE

Elegant, silky palate with low alcohol and great tension between sugar and acidity. Pure flavours of light red summer fruits along with orange citrus, lemon meringue and cream carry through into a long, stony, almost crunchy, drying mineral finish. Retained carbon dioxide from fermentation adds liveliness.

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 stony 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 relatively 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.