



MARLBOROUGH
NEW ZEALAND

2015 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. 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 good acid structure would be retained in Riesling grapes, however in the end these concerns were unfounded. Weather was generally favourable over harvest, and some hang time was possible to develop flavour and extract. This is a single estate wine made from vines that are 34 years old.

HARVEST DATE

31st March 2015

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 managed exposure to sunlight. Grapes for 2015 Framingham Select Riesling were harvested by hand from the "back" 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 juice, after clarification, was fermented until the sugar/acid/alcohol balance was deemed optimal. The wine was chilled and sulphured relatively 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: 9.0 g/l

pH: 2.85

COLOUR

Bright, very pale gold.

BOUQUET

Delicate aromatics reminiscent of beeswax raspberry, orange blossom and green tea, with some gentle stone-like mineral tones.

PALATE

Elegant, silky palate with low alcohol making the wine light on its feet, and great tension between sugar and acidity. Rich and pure flavours of orange citrus and red summer fruit compote along with crème anglaise carry through into a very long, stony, almost crunchy, 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.