



FRAMINGHAM Marlborough Select Riesling 2017

Framingham Select Riesling is inspired by the classic German “Spätlese” style. The wine is serious but delicate and light on it’s feet, with naturally low alcohol and great tension between residual sugar and acidity.

SOURCE

REGION

Marlborough,
Wairau Valley

SUB REGION

Conders Bend

VINEYARDS

Framingham estate

VINE AGE

36 years

SOIL TYPE

Stony, well drained old
river bed with silt and fist
sized greywacke rocks.

ANALYSIS

TOTAL ACIDITY

9.0 g/l

PH

2.85

ALC

9.0 % vol

WINEMAKING

Selective hand harvest on 8th April at 21.3 brix (91 Öchsle), from the “front” old vines, 5% botrytis on average in each cluster was tolerated in this pass, bunches being selected by appearance. Only bunches that were a rich bronzy gold on the front were taken. Bunches were pressed whole and the resultant juice fermented cool in stainless steel.

TASTE

Vibrant aromatics, with clementine orange, mayer lemon, beeswax and suggestions of raspberry ripple ice cream. Seriously concentrated palate with red fruits, orange citrus, apricot and stony mineral textures. Tense, juicy finish.

FOOD MATCH

A fantastic aperitif, or match with spicy foods such as Thai.