



FRAMINGHAM Marlborough Select Riesling 2018

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

SOURCE

REGION

Marlborough

SUB REGION

Conders Bend

VINEYARDS

Framingham Estate

VINE AGE

37 years old

SOIL TYPE

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

ANALYSIS

ACID

8.7 g/l

pH

2.9

ALC

8.5% vol

WINE MAKING

Selective hand harvest on 19th March at 21.2 brix (90 Öchsle), from the “front” old vines, 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 beeswax, suggestions of raspberry ripple ice cream, mandarin and Meyer lemon. Concentrated yet elegant palate with red fruits, orange citrus and stony, mineral textures. Tense, juicy finish.

FOOD MATCH

Great as an aperitif, or match with spicy foods such as Thai.

