



## FRAMINGHAM Marlborough Classic Riesling 2018

Framingham Classic Riesling is a generous, mouth-filling wine with ripe orange citrus flavours and juicy 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

7.1 g/l

#### pH

3.10

#### ALC

12.5.0% vol

### WINE MAKING

Fruit comes from all three sections on the Estate. Each parcel was hand – picked and bunch – pressed. Juices were predominately fermented in stainless steel, with some small lots being aged in barrel. Components were aged on full ferment lees for around eight months.

### TASTE

Aromatics are reminiscent of mandarin and cream, with stonefruit and hints of smoke and rock. Vibrant, intense, focused palate with orange, nectarine and cream flavours and a good line of juicy acidity.

### FOOD MATCH

All kinds of pork dishes, other white meats and seafood

