



FRAMINGHAM Marlborough Pinot Noir 2017

Framingham Pinot Noir tends to a more “feminine” style displaying grace and charm with strongly varietal flavours and some good structure to add interest.

SOURCE

REGION

Marlborough

SUB REGION

Conders Bend, Southern Valleys, Waihopai

VINEYARDS

Dry Hills, West View, Lawrence, Eversley

VINE AGE

Up to 20 years old

SOIL TYPE

Mostly Clay

ANALYSIS

ACID

5.0 g/l

pH

3.7

ALC

13.5% vol

RS

NIL

WINEMAKING

Fruit comes from four sites in the Wairau Valley, with a mixture of clones being represented. Each parcel was hand – picked and vinified separately; the amount of whole bunch included and time on skins varied according to parcel. Overall the wine has about 10% whole bunch content, an average of 20 days on skins and was aged in French oak barriques for 10 months, of which around 20% were new. Bottled without fining or filtration.

TASTE

Aromatics are reminiscent of smoked meat, with light florals, red cherry and plum. Flavours of red summer fruit compote and plum with savoury meat and graphite-like notes. Fine, well integrated tannin structure.

FOOD MATCH

Duck, lamb, charcuterie, salmon.

