

Framingham Classic Riesling 2015

The Story

In a cluttered wine landscape, where so many seem the same, Framingham believe in doing things differently. The key to their individuality is small batch winemaking. Combining small batches of wine from different parts of the vineyard, they build depth of flavour and texture. They only source fruit from the Wairau Valley, from both their own vineyard and carefully selected grower sites nearby. And they love white aromatics styled to accompany food. The Framingham range has grown with a strong tradition of winemaking for balance, texture and complexity. They are known foremost for their impressive range of Rieslings for which they have won many accolades, with their Noble Riesling awarded top honours from Bob Campbell and Michael Cooper.

Their Riesling vines are amongst the oldest in Marlborough, planted in 1981 they were some of the first vines grafted on phylloxera resistant rootstock in the area..

The Vineyard

Based on warm, well-drained stony soils, our Wairau Valley vineyard was first planted in 1981 and is now home to some of the oldest Riesling vines in Marlborough.

The alluvial soils of our Wairau Valley Estate were formed by the sedimentation of the Wairau River. In the warm centre of the valley – where there's low rainfall and relatively low frost risk – we can harvest controlled yields at desired ripeness.

Vintage 2011

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. 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 natural 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. Late season botrytis development gave an opportunity to add some interest to some wines.



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Winemaking

A significant amount of work is done in the Estate 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. Fruit for 2015 Classic Riesling was harvested largely by hand, with only one small machine pick being possible owing to the necessity for selective harvesting due to late season botrytis development. Juices from these parcels were extracted at low pressures over a 4-hour period, and they were subsequently clarified by cold settling for 2-3 days before racking to ferment. Ferments were conducted in stainless steel tanks with varying degrees of temperature control, and selected batches were stopped with some residual sugar remaining. Once fermentation was complete, the wines were left on ferment lees for 2-3 months, with a further 7 months on light lees, to add texture. A small component was aged in neutral wood vessels. A botrytis affected component, approximately 10% of the total volume, was able to be incorporated in 2015, this is not usually possible in most vintages as botrytised grapes are used in other wines. After blending, the wine was gently clarified and bottled under screwcap to preserve freshness, flavour and integrity.

Tasting Note

Framingham Classic Riesling is a generous, off dry style of Riesling akin to a Spätlese halbtrocken, with heady, floral and citrus aromatics, rich fruit and juicy acidity. The residual sugar in the wine is balanced with a backbone of firm natural acidity giving a long, dry finish. This, together with relatively low alcohol, makes it an approachable wine when young but it has the potential to further develop in the bottle over the next 5-7 years.

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|---------------------------|-------------------|
| Alcohol Percentage | 12.5% |
| Residual Sugar | Off Dry |
| T.A. | 7.8 g/L |
| Aging Potential | 10 + years |



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