

Marlborough Sauvignon Blanc 2018

Marlborough, New Zealand



Grape Varieties **100% Sauvignon Blanc**

Winemaker **Andrew Hedley**

Closure **Screwcap**

ABV **12.5%**

Residual Sugar **3.9g/L**

Acidity **6.1g/L**

Wine pH **3.45**

Notes **Sustainable**

PRODUCER

The Framingham label was launched in 1994 with one Riesling, and has since expanded to include Sauvignon Blanc, Pinot Gris and Pinot Noir. Framingham produces wines from their 19.5 hectare estate vineyard (certified organic since 2014) and other selected sites. Their Riesling vines, planted in 1981, are among the oldest in Marlborough. Andrew Brown joined Framingham as head winemaker in January 2020, replacing Dr Andrew Hedley, who resigned from his role after 18 years at the helm. A highly regarded winemaker, Brown previously spent seven years at Framingham as assistant winemaker and understudy to Andrew Hedley before working as consultant in regions including Oregon, Central Otago and Alsace. One of Brown's Rieslings won the Champion Riesling Trophy at the New Zealand International Wine Show in 2019; a fitting accolade for someone taking the reins at Framingham, who have always been renowned for their Rieslings.

VINEYARDS

Fruit for the 2018 Sauvignon Blanc was sourced from seven different sites, including the Framingham estate vineyard, in the Conders Bend, Renwick, Dry Hills and Rapaura sub-regions. The various soil types, including stony old river bed, clay and silty loam, all contribute different elements to the blend.

VINTAGE

Spring was wet and mild with no frost in any of the vineyards. Summer temperatures stepped up with December being the second warmest on record, while January saw the highest temperatures since records began. By February it was looking like an early harvest, with superb flowering conditions and a sizeable crop necessitating thinning in almost all vineyards. However, two ex-tropical cyclones brought considerable rainfall in February. Harvest started mid-March with grapes at a good level of physiological ripeness but needing careful hand-sorting to eliminate botrytis. Despite the rain, fruit was able to hang on the vine to achieve very good ripeness levels.

VINIFICATION

Each parcel of fruit was kept separate in the winery. Juices were predominately fermented in stainless-steel tanks using several different treatments, however 11% of the final wine was fermented in oak and acacia puncheons and barrels. A small component of 5% was fermented on skins. Around 35% of the blend was aged on full ferment lees for six months, the remainder on light lees.

TASTING NOTES

This Sauvignon Blanc has smoky aromatics, with flint, bitter lemon citrus, grapefruit and tropical hints. The palate is rich, slightly chewy, with good mouthfeel, texture and harmony. Flavours of yellow citrus, currant, papaya and sweet herbs carry through the finish.