



Grape Varieties **100% Sauvignon Blanc**

Winemaker **Andrew Brown**

Closure **Screwcap**

ABV **13.5%**

Residual Sugar **2g/L**

Acidity **7.8g/L**

Wine pH **3.2**

Bottle Sizes **75cl**

## 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 2021 Sauvignon Blanc was sourced from eight different sites in the Conders Bend, Lower Wairau, Blenheim, North Bank 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

A mild winter led to an early budburst. Two severe frosts in September and October caused widespread damage through the region, reducing potential yields. Early November was wet and reasonably warm, so the non-frosted vineyard blocks continued to track a couple of weeks ahead of normal and flower early. January was relatively warm, with a couple of very hot (+40°C) days, but with cool nights, helping the grapes to retain good levels of acidity. Conditions were perfect over harvest and the 2021 vintage has produced intensely flavoured and concentrated wines.

## VINIFICATION

Each parcel of fruit was kept separate in the winery. The juices were predominately fermented in stainless-steel tanks using several different treatments, however 10% of the final wine was fermented in oak and acacia puncheons. A very small component (2%) was fermented on skins. All portions of the blend were aged on lees for six months prior to being blended and bottled.

## TASTING NOTES

This Sauvignon Blanc has smoky aromatics, with flint, bitter lemon citrus, grapefruit and tropical hints. The palate is rich with good mouthfeel, texture and power. Flavours of grapefruit, stone fruit and sweet herbs carry through the finish.