



Grape Varieties	<b>100% Pinot Gris</b>
Winemaker	<b>Andrew Brown</b>
Closure	<b>Screwcap</b>
ABV	<b>14%</b>
Residual Sugar	<b>2.8g/L</b>
Acidity	<b>6g/L</b>
Wine pH	<b>3.53</b>

## 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 was selected from three Central Wairau sites; the Framingham estate vineyard, the Fromm Home Block and the Dry Hills lane vineyard. Soils are of the old river bed type; fist sized stones composed of greywacke (a hard, dark type of sandstone streaked with quartz and feldspar), mixed alluvial gravel and silt.

## VINTAGE

The 2021 vintage commenced with a mild winter, which led to an early budburst. Two severe frosts in September and October caused widespread damage throughout the Marlborough region, greatly impacting yields. Conditions had become wet and reasonably warm in early November, so the blocks that escaped frost damage continued to track a couple of weeks ahead of schedule and resulted in an early flowering. January was warm with several intensely hot (+40°C) days, but cool night-time temperatures meant that the grapes were able to retain good levels of freshness and acidity. Conditions were perfect at harvest and although yields were low, the fruit showed a beautiful concentration and ripeness.

## VINIFICATION

Fruit was harvested by hand. 90% was whole bunch pressed while the remainder was destemmed and kept on skins for 12 hours before pressing. Juices were treated oxidatively and underwent fermentation spontaneously in old oak barriques (80%) and stainless steel (20%). Components were aged on full ferment lees for nine months prior to blending and bottling.

## TASTING NOTES

This wine has mellow aromatics of pear, red apple, dried apricot, and nougat, with a touch of wood smoke. On the palate, it has generous flavours of stone fruit and custard with a great line of acidity.