



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Andrew Brown</b>
Closure	<b>Screwcap</b>
ABV	<b>13.5%</b>
Acidity	<b>5.2g/L</b>
Wine pH	<b>3.68</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</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

This wine is a blend of six vineyard sites in the Wairau and Waihopai Valleys, featuring a mixture of seven different Pinot Noir clones. The majority (55%) of the fruit comes from the gravelly soils around the winery in Renwick, while the remainder (45%) comes from the clay soils of the Southern Valleys sub-region. All of the vineyards are trained using the double-cordon Guyot system. The vines are up to 25 years old.

## VINTAGE

The 2022 vintage began with a very wet and mild winter, which established good water reserves, even budburst and healthy canopy growth although wet weather and winds during flowering caused some uneven fruit set. Optimal weather in January was followed by a challenging, wet February, which promoted the spread of botrytis. Careful fruit thinning and selective hand-harvesting resulted in the prime parcels of fruit reaching the winery. While yields were lower, fruit was of excellent quality.

## VINIFICATION

Each parcel was hand picked and vinified separately with indigenous yeast. Whole bunches (15% overall) were used on a batch by batch basis to add subtle savoury characteristics. After spending an average of 21 days on skins, each batch was aged for 10 months in French oak barriques, 20% of which were new. After maturation, the selected wines were blended and bottled, unfiltered and unfiltered.

## TASTING NOTES

The nose is complex with attractive savoury notes of earth and spice, along with dark cherry, raspberry and floral nuances. The rounded palate has flavours of red berry compote and plum with savoury and flint notes. Well-integrated tannins give the wine a balanced structure.