

Framingham,
Marlborough Noble Riesling 2022
Marlborough, New Zealand



Grape Varieties	100% Riesling
Winemaker	Andrew Brown
Closure	Screwcap
ABV	9%
Residual Sugar	199g/L
Acidity	8.6g/L
Wine pH	3.2
Notes	Practising Organic

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

Grapes for this Noble Riesling are sourced from an organically-farmed single vineyard on the Framingham estate in Renwick, close to the south bank of the Wairau River. The free-draining soils are comprised of Greywacke sandstone (a hard, dark type of sandstone streaked with quartz and feldspar), with minimal silt. The vines are trained using the two-cane Guyot system and left to produce ripe grapes that have had maximum hang time.

VINTAGE

The 2022 vintage began with a very wet and mild winter, leading to a strong and even bud-burst, and healthy canopy growth. Variable weather during flowering caused uneven fruit-set, but with decent yields nonetheless. Amazing weather in January was followed by a challenging wet February, promoting the growth and spread of botrytis, which was managed with careful fruit thinning.

VINIFICATION

Selective hand harvesting took place between 4th and 19th April 2022. The grapes were sourced from four Auslese picks with a net Brix of 36 (158 Öechsle). Bunches were selected with 20-80% botrytis affected berries across five blocks. The wine was fermented in predominantly stainless steel tanks (and some very old French oak barrels) to retain the vibrant, concentrated fruit flavours and desired characteristics of botrytis.

TASTING NOTES

Inspired by the classic German "Beerenauslese" style, this wine boasts vibrant aromas of orange citrus, apricot, marmalade and lemon curd. The palate is concentrated with a rich mouthfeel and intense stone fruit and zesty citrus flavours, held together with a bright acidity, and juicy finish.