

Framingham,
Marlborough Classic Riesling 2023
Marlborough, New Zealand



Grape Varieties	100% Riesling
Winemaker	Andrew Brown
Closure	Screwcap
ABV	12%
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 Framingham Classic Riesling is sourced from four sections of the estate vineyard in the Conders Bend area of the Wairau Valley. Vines are between 20-40 years old. The soil here is well-drained stony old river bed with silt and fist-sized greywacke stones and sand. The aspect is mostly flat, but with slight undulations within the vineyard. The vines are trained with the 2-cane Guyot system.

VINTAGE

The 2023 vintage began with a very wet winter which hindered vineyard management in early spring. Late spring was drier and more settled, leading to good growth. The wide range of temperatures and frequent rain events had some impact during fruit set, with some latent botrytis within the bunches. Proactive disease management throughout the spring and summer successfully minimised threats to the fruit and the cold nights enabled the fruit to retain natural acidity. The resulting harvest was of excellent quality, proving this to be a great vintage despite the challenges.

VINIFICATION

Each parcel was hand picked and whole bunch pressed. Juices were predominately fermented in stainless steel tanks with a small portion fermented and aged in acacia barrels. All components were aged on full ferment lees without SO₂ for around 5 months prior to being blended and bottled.

TASTING NOTES

Aromatics are reminiscent of mandarin pith, red apple and dried stone fruits. On the palate the wine is vibrant, intense and focused with orange and stone fruit flavours supported by a fine line of juicy acidity and an elegant texture.