

Framingham,
Marlborough Pinot Gris 2023
Marlborough, New Zealand



Grape Varieties **96% Pinot Gris**
4% Gewürztraminer

Winemaker **Andrew Brown**

Closure **Screwcap**

ABV **13.5%**

Residual Sugar **8g/L**

Acidity **5.1g/L**

Wine pH **3.6**

Bottle Sizes **75cl**

Notes **Vegetarian, Practising
Organic, Vegan**

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 sourced from four small Wairau Valley vineyards across a range of soils, from river gravels to fertile silt-loams to heavy clays. All vineyards are trained with the vertical shoot positioning method, and yields are reduced through extensive fruit-thinning to promote concentration and ripeness in the wines.

VINTAGE

The 2023 vintage began with a wet winter, which established good water reserves. A more dry, mild spring lead to good growth in the vineyard, but weather during flowering was extremely variable, which reduced potential yield slightly. January was hot and wet, February was dry and warm but early March was particularly challenging. Proactive disease management throughout spring and summer significantly reduced the risk of botrytis. Cold nights retained acidity and aroma in the fruit.

VINIFICATION

Fruit was harvested by hand. 50% 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 (50%) and stainless steel (50%). Components were aged on full ferment lees for five months prior to blending and bottling.

TASTING NOTES

This wine has mellow aromatics of red apple and nectarine, with a touch of flinty savoury notes. On the palate, it is richly textured and has generous flavours of stone fruit and ginger with a persistent mineral finish.