



Grape Varieties	100% Riesling
Winemaker	Andrew Brown
Closure	Screwcap
ABV	10%
Acidity	9g/L
Wine pH	3.2
Bottle Sizes	37.5cl

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

A single vineyard wine, the fruit is sourced exclusively from the Framingham Estate in the Conders End sub-region of Marlborough. The Riesling vines are some of the oldest in Marlborough, planted in the early 1980s, and have been managed under organic principles for over a decade. The soils are free-draining greywacke gravels, with some seams of sand that restrict the vigour of the vines due to the low levels of organic matter and nutrients. The vines are trained using a 2-cane or 2-cordon VSP system. Yields are restricted to ensure quality and concentration in the wines.

VINTAGE

The 2024 vintage delivered hallmark Marlborough aromatics, flavours and refreshing acidity. Although yields were lower than average due to early season frost events and inclement weather over flowering, the 2024 vintage will be remembered as a true showcase of the region's famed cool climate viticulture.

VINIFICATION

Framingham Noble Riesling is a sweet, botrytis affected wine inspired by the classic German "Beerenauslese" style. The wine is a blend of late-harvest parcels and botrytised bunches. Fruit was hand-harvested from late April to early June, with ripeness levels ranging from 27 to 37.3 brix.

TASTING NOTES

The Noble Riesling has vibrant aromatics, with orange citrus, apricot, marmalade, and lemon curd. A concentrated, powerful palate with rich mouthfeel and extract. It displays ample stone fruit and zesty citrus flavours, all held together with bright acidity. Tense and vivid with a balanced juicy finish. The wine is deeply concentrated, yet elegant as a result of its vibrant acidity and naturally low alcohol.