

Framingham,
Marlborough Sauvignon Blanc 2024
Marlborough, New Zealand



Grape Varieties	100% Sauvignon Blanc
Winemaker	Andrew Brown
Closure	Screwcap
ABV	13.5%
Residual Sugar	3.63g/L
Acidity	6.7g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Vegetarian, 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 for Framingham's Marlborough Sauvignon Blanc is sourced from several vineyards in the Wairau and Waihopai Valleys. The various soil types, including stony, old riverbed, clay and silty loam, all contribute different elements to the blend.

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 extreme weather over flowering, the 2024 vintage will be remembered as a true showcase of the region's famed cool climate viticulture.

VINIFICATION

On arrival at the winery, each parcel of fruit was kept and vinified separately. The juices were predominantly fermented in stainless steel, with some fermented in oak and acacia puncheons and a small component fermented on skins. A large portion of the blend was aged on lees prior to blending and bottling.

TASTING NOTES

This Marlborough Sauvignon Blanc has as expressive nose with aromas of grapefruit, lemon, and subtle notes of wet stone. The palate is well-rounded with flavours of passion fruit and yellow peach. Sweet herbal hints and fine-boned acidity lead to a crisp finish.