



Grape Varieties	<b>100% Riesling</b>
Winemaker	<b>Andrew Brown</b>
Closure	<b>Screwcap</b>
ABV	<b>10%</b>
Residual Sugar	<b>115g/L</b>
Acidity	<b>9g/L</b>
Wine pH	<b>3.1</b>
Bottle Sizes	<b>37.5cl</b>
Notes	<b>Certified Organic, Sustainable, Vegetarian, Vegan</b>

## 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 2025 season began with a mild winter followed by a warm, settled spring with well-timed rainfall, creating excellent conditions for vigorous vegetative growth. With no frost recorded, the vineyards advanced smoothly into an ideal flowering period in December, setting a bumper crop across all varieties. A cooler January briefly slowed development, but February and March brought stable weather, leading to a later-than-usual harvest in early April. Despite pockets of humidity and occasional rain, fruit was picked in excellent condition, showing the desired balance of flavour and maturity.

## VINIFICATION

The late harvest Riesling was assembled from four separate picks between 15th and 30th April, each showing varying levels of botrytis (20– 50%). Persistent humidity and a lack of frost meant suitable botrytised fruit was limited, requiring careful selection. Each parcel was fermented individually to its ideal balance of sweetness, acidity and alcohol. The final blend was assembled in August, then meticulously filtered before bottling in late October 2025.

## TASTING NOTES

The wine opens with expressive aromatics of mandarin, crème brûlée and honeyed, waxy notes. The palate is vivid and intense, delivering layers of orange citrus and stone fruit framed by a precise, driving acidity that lifts and balances the richness. The result is a wine of impressive length, purity and finesse.