



FRAMINGHAM Marlborough Sauvignon Blanc 2017

Framingham Marlborough Sauvignon Blanc is designed to be typically Marlborough in style, with a few twists. We like to focus heavily on the texture of the wine, giving it some richness and mouthfeel so that it is not a lean, austere wine and consequently pairs easily with food on the table, but can also be satisfying drinking when food is not involved.

SOURCE

REGION

Marlborough,
Wairau Valley

SUB REGION

Conders Bend, Renwick,
Dry Hills, Rapaura

VINEYARDS

Seven sites, including our
estate, all of which bring
something different

SOIL TYPE

Various, including stony
old river bed, clay and
silty loam

ANALYSIS

TOTAL ACIDITY

6.5 g/l

PH

3.25

ALC

13.0 % vol

WINEMAKING

Each parcel of fruit is kept separate in the winery. Juices were predominately fermented in stainless steel using several different treatments, however 11% of the final wine was fermented in oak and acacia puncheons and barrels. A small (c. 5%) component was fermented on skins. Around 35% of the blend was aged on full ferment lees for six months, the remainder on light lees.

TASTE

Smoky aromatics, with flint, bitter lemon citrus, grapefruit and suggestions of tropical fruit salad. Rich, slightly chewy palate with good mouthfeel, texture and harmony. Flavours of yellow citrus, currant, paw paw and sweet herbs.

FOOD MATCH

All kinds of seafoods, salads.