



FRAMINGHAM

Marlborough Sauvignon Blanc 2022

Framingham Marlborough Sauvignon Blanc is designed to be typically Marlborough in style, with a few twists. Texture and mouthfeel are as important to us as aromatic and flavour profile. Consequently, this style pairs well with food.

WINE MAKING

Each parcel of fruit is kept separate in the winery. Juices were predominately fermented in stainless steel using several different treatments, however 8% of the final wine was fermented in oak and acacia puncheons. A small component was fermented on skins. 50% of the blend was aged on ferment lees for 5 months prior to being blended and bottled.

TASTE

Expressive aromatics, with flint, meyer lemon, and a subtle short bread note. A well-rounded palate with volume and mouthfeel. Flavours of passion and stone fruit, sweet herbs and a fine boned acid finish.

FOOD MATCH

All kinds of seafoods particularly shell fish , salads and light summer fare.

SOURCE

REGION

Wairau Valley, Marlborough

SUB REGION

Lower Wairau, Rapaura, Blenheim, Condors Bend

VINEYARDS

Eight sites, all of which bring something different.

SOIL TYPE

Various, including deep fertile loams, stony, ex-riverbed and clay.

ANALYSIS

TA 8.0g/l

pH 3.25

RS 1.5

ALC

12.5% vol

