



STAY TRUE TO NATURE

STAY TRUE TO YOU



**AUTHENTIC MARLBOROUGH
PRODUCER SINCE 1981.**

**TALENTED WINEMAKER
ANDREW BROWN, STAYING
TRUE TO HIS CRAFT FOR
OVER 20 VINTAGES.**

**CONDERS BEND ROAD,
MARLBOROUGH, THE HOME
OF FRAMINGHAM.**

**SUSTAINABLY & ORGANICALLY
GROWN GRAPES.**

**FRENCH CUVE FERMENTATION
TO ENHANCE TEXTURE AND
COMPLEXITY.**

**CONCENTRATED FLAVORS
OF MEYER LEMON AND WHITE
NECTARINE.**

**NEW ZEALAND WINERY
OF THE YEAR***

Andrew Brownie (Brownie)
Head Winemaker - Framingham Wines



“When Jim our viticulturalist said we should make something special from these organic vineyards, it took me less than a second to agree”



Making wines that are true to their origin, nature and ourselves is what matters.

Winemaking team (left-right): Jane White, Andrew Brown (Brownie), James Bowskill (Jim), Veronica Williams.

MARLBOROUGH SAUVIGNON BLANC

CONDERS BEND ROAD, WAIRAU VALLEY
MARLBOROUGH, NEW ZEALAND

VINEYARDS:	Conders Bend Road. Average vine age 28 years. Naturally low cropping for more flavor concentration.
CERTIFICATION:	SWNZ - Sustainable Winegrowing New Zealand. BioGro - New Zealand organically certified. AMW - Appellation Marlborough Wine
WINEMAKING:	30% fermentation in 5000L French Cuve and 500L seasoned puncheons creating a seamless integration of fruit and oak. This enhances texture and complexity whilst preserving aromatics. Six months on ferment lees for weightier mid palate.
FLAVOUR PROFILE:	Recognizably Marlborough. Expressive aromatics of ripe Meyer lemon, nectarine, and a splash of exotic tropical fruit. Rich fleshy palate with incredible texture and drive supported by fine acidity.
FOOD MATCH	Crab cakes, Asian cuisine, Shellfish, Vegetarian, Chicken.



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