



FRAMINGHAM

Marlborough Chardonnay 2021

Framingham Marlborough Chardonnay is a wine that relies on harmony between fruit and winemaking technique to achieve balance.

WINE MAKING

Fruit sourced from three sites and are incorporated into this wine. Clones 95 (60%) and Mendoza (40%) were used. No sulphur was added to the juices at the point of extraction which then were fermented spontaneously in a combination of seasoned French oak (90%) and stainless steel (10%). All components underwent malolactic fermentation and were aged on full ferment lees for 10 months. Overall, about 20% of the wine saw new oak in 500L puncheon format.

TASTE

Mealy aromatics, subtle toasty oak notes with nectarine, hints of citrus and custard. A textured palate with a powerful presence. Flavours of stone fruit, oatmeal, and vanilla bean.

FOOD MATCH

All kinds of cheeses, white meats and rich seafood such as koura (crayfish) and smoked warehou.

SOURCE

REGION

Marlborough

SUB REGIONS

Woodbourne, Rapaura, Conders Bend

VINEYARDS

Three sites in the Wairau Valley.

SOIL TYPE

Stony, gravelly old riverbed and silty loam.

ANALYSIS

ACID

6.0

pH

3.49

ALC

13.5