



FRAMINGHAM Marlborough Select Riesling 2022

Framingham Select Riesling is inspired by the classic German “Spätlese” style. Delicate and light on its feet, with naturally low alcohol and great tension between residual sugar and acidity.

SOURCE

REGION

Marlborough

SUB REGION

Conders Bend

VINEYARDS

Framingham Estate

VINE AGE

40 and 4 years old

SOIL TYPE

Stony, well drained old riverbed with silt and fist sized greywacke rocks

ANALYSIS

Acid 9.0 g/l

pH 2.9

RS 47

ALC 9.5% vol

WINE MAKING

Selective hand harvest of golden bunches on 19th and 29th March at an average 20.5 brix (85 Öechsle), from the “front” old vines block and our young vines block. Bunches were pressed whole with the resultant juices being fermented at cool temperatures in stainless steel.

TASTE

A subtle, layered aromatic profile with suggestions of ripe yellow citrus, and honeysuckle. Concentrated and elegant palate with red fruits, orange citrus and some mineral stone-like textures. Tense and juicy finish.

FOOD MATCH

Great as an aperitif, or match with spicy vibrant Asian cuisine.

