



FRAMINGHAM

True Nature Sauvignon Blanc 2022

The 21/22 growing season produced large canopies supporting healthy yields through January and the season was looking promising. Higher than usual rainfall in February saw the harvest hanging in the balance. By the third week of March the weather became more settled which thankfully continued through April until the end of harvest.

This Sauvignon Blanc was picked from two vineyards 1km apart from each other. 70% of the fruit comes from Andahlane Vineyard just up Conders Bend Road from the winery with the remaining fruit coming from our home estate. The vines on these sites were planted 26-29 years ago. The combination of vine age and central Wairau subregional characteristics bodes well for capturing true expression of these sites.

The soils on both sites are made up of fist size greywacke stones (compressed sandstone) gravels and silts which are infertile. Therefore, the vines lack excessive vigour and are generally low yielding. This translates to the wines having concentrated citrus-based aromatics and flavours due to the fruit being more exposed to the elements, i.e., wind and sun, which is a signature of fruit grown in this part of the Wairau Valley.

WINE MAKING

Each parcel of fruit is kept separate in the winery. Juices were predominately fermented in stainless steel (70%) at warmer temperatures. 30% of the final wine was fermented in large format French oak vessels ranging between 500-5000L in size. The aim here is to impart texture rather than an obvious oak signature into the wine. All portions of the blend were aged on lees for 6 months prior to being blended and bottled. Stylistically, texture and mouthfeel are as important to us as aromatic profile in this wine and although it still

possesses classic Marlborough Sauvignon characteristics the intention is to offer more complex subtleties in the background that highlight subregional expression.

AROMATICS/FLAVOUR PROFILE

Expressive aromatics, with flint, Meyer lemon, nectarine, orange citrus, and suggestions of exotic tropical fruits. Rich, fleshy palate with great mouthfeel, texture, and drive. Flavours of ripe lemon, stone fruit and sweet herbs are supported by a fine acidity.

FOOD MATCH SUGGESTIONS

Fish, Asian Cuisine, Shellfish, Vegetarian, Chicken, Crab.

REGION/SUB-REGION

Marlborough, Central Wairau Valley, Conders Bend Road subregion.



VINEYARDS

Andahlane, Framingham Estate 29-26yr old respectively.
Conders bend Road, Marlborough, New Zealand.

SOIL TYPE

Ex-riverbed greywacke stones, gravels, and silts.

Grapes	Sauvignon Blanc 100%
Region	Marlborough
Sub Region	Conders Bend, Wairau Valley
Primary maturation vessel	French Cuve - 5000L
Percentage of wine in Cuve	30%
Time in Cuve	5 months
PH	3.41
Total Acidity	7.4
Residual Sugar	1.5 g/L
Alcohol	12.50%
Organic	YES
VEGAN	YES
VEGETARIAN	YES

