

FRAMINGHAM

Marlborough Sauvignon Blanc 2024

Marlborough, New Zealand



OUR STORY

Since planting our first vines in the Wairau Valley in 1981, Framingham has been growing grapes and making wine by our own rules. We create a diverse range of distinctive aromatic wines that stand out for their texture, tension, and complexity. The original estate plantings, including our prized 43-year-old Riesling vines, are complemented by selected sites across the valley. Various soil types, from alluvial riverbed to fine hillside clay, contribute to the exceptional character of our wines. Guided by the expertise of winemaker Andrew Brown and viticulturist James Bowskill, we bring over 40 years of combined knowledge and dedication to every bottle. Certified by Sustainable Winegrowing New Zealand and Appellation Marlborough Wine™, all Framingham wines reflect our commitment to the environment, with our estate-grown wines holding the prestigious BioGro™ New Zealand organic certification

VINEYARDS

The fruit for this wine comes from eight vineyards spread across the greater Wairau Valley. Fifty-three percent is sourced from the stony riverbed soils of Renwick and western Rapaura, 28% from the clay soils of the Southern Valleys, and the remaining 19% from the fertile silt loams of Lower Wairau. All vineyards are certified sustainable by Sustainable Winegrowing New Zealand (SWNZ). The vines range in age from 8 to 30 years and are trained using the three-cane Guyot system. The fruit was harvested between March 12th and 28th, with ripeness levels ranging from 21.6 to 23.2 Brix.

VINTAGE 2024

A very dry winter was followed by an unsettled spring, including some late frost events. Early season vine growth was subdued, but favourable early summer conditions supported healthy canopy development. Variable weather during flowering reduced crop levels in some sites. The dry conditions intensified through January and February, with careful irrigation essential to maintain vine health. Fortunately, harvest brought cooler temperatures and dry weather—ideal for ripening. Sauvignon Blanc was picked in pristine condition, with lower yields contributing to excellent flavour concentration and aromatic intensity.

WINEMAKING

Picking decisions were based on optimal flavour development, which occurred rapidly in 2024 due to low yields and a warm summer. Each of our vineyard sites contributes distinct characteristics and was kept separate during fermentation to provide flexibility at blending. Juices were predominantly fermented in stainless steel tanks at cool—but not cold—temperatures to preserve varietal expression. Ten percent of the final wine was fermented in large-format (500L) oak and acacia puncheons. The intention here is not to impart an overt oak character, but to introduce subtle textural elements to the blend. Eighty percent of the wine was aged on full ferment lees for five months, enhancing mouthfeel, complexity, and longevity.

TASTING NOTES

Classic Framingham – layered, dry, and textural. Aromas of passionfruit, ripe citrus, elderflower and green topicals lead on the nose. The palate is concentrated, with generous fruit weight and a fine line of acidity providing length and structure. A small portion fermented in acacia and oak puncheons adds subtle texture and complexity to the finish.

FOOD MATCH

A versatile food wine with its bright acidity, ideal for pairing with seafood such as oysters or prawns, white meats like chicken or pork, and Asian-inspired dishes like stir-fries, Thai curries, and sushi.

ADDITIONAL Information

Grape Varieties:	Sauvignon Blanc
Winemaker:	Andrew Brown
Closure	Screwcap
ABV:	13.5%
Residual Sugar:	3.9 g/L
Acidity:	7.8 g/L
Wine PH:	3.2
Bottle Size:	750ml
Vegan:	Yes
Sustainable:	Yes – SWNZ - 4170
AMW:	Yes

