



Framingham Wine Rowing Fundraiser



This collection of beautiful wines is available for those long summer days and will make a fabulous gift for friends and work colleagues.

Framingham Wines are very generously donating \$40.00 per case sold to Christ's College Rowing. The fundraiser will go towards supporting and developing the Christ's College rowing squad to enhance our position as one of New Zealand's leading schools in boys rowing. The purpose of this fundraiser is to help purchase new rowing equipment, while also minimising the cost for all participating in the rowing programme.

Framingham make aromatic styled wines to accompany food. Over the years, the Framingham wine range has grown with a strong tradition of winemaking for balance, texture and complexity. By combining small batches of fruit from different parts of the vineyard, they build depth of flavour and texture. By using experimental techniques and blending options, Framingham take risks that ultimately result in rich expressive wines.

Wine is purchased in dozens. Several varieties may be selected for each case if preferred.

Freight free, orders close 21 March 2021

Your support of our Christ's College rowers is greatly appreciated!

[Framingham Sauvignon Blanc 2019](#) – RRP \$24.99 - **Fundraiser price \$19.99**

Marlborough Sauvignon Blanc is famous for packing a bit of a punch. But our take on this all-time classic has hidden depths. There's a complex soul beneath that savage bravado. Ripe Wairau Valley fruit, a touch of fermentation on the skins, and a quick tour inside oak and acacia barrels has added layers of flavour and texture. This is one wine that won't give it all away on the first sip.

[Framingham Pinot Gris 2019](#) - RRP \$24.99 - **Fundraiser price \$19.99**

We've been experimenting with letting our Pinot Gris grapes stay on the vine until a little later in the season. And it turns out to be worth the wait. These little beauties use the extra time to develop delicious layers of texture and complexity. We then pick the grapes by hand. The end result deserves to make its own (fashionably late) entrance, so we'll leave you with just one flavour hint: Apple Strudel.

[Framingham Classic Riesling 2019](#) - RRP \$29.99 - **Fundraiser price \$24.99**

With age comes maturity, wisdom, and (it would seem) good taste. Every year, our Classic Riesling comes together from our venerable selection of some of New Zealand's oldest Riesling grapevines. We hand-select small parcels from each long-established vine to get a medley of different fruit characteristics, ranging from Meyer Lemon to Mandarin Orange. The result is as deliciously complex as you'd hope from a life this well lived.

[Framingham Chardonnay 2019](#) - RRP \$29.99 - Fundraiser price \$24.99

Big oaky Chardonnays are one thing, and fruity elegant Chardonnays are quite another. As individual winemakers, we'll admit we've had one or two debates over their relative merits. In your hands is the result of our mission to showcase the best of both styles. We've fermented in both tanks and barrels, with aging on full lees. This subtle approach allows the stone fruit flavours and creamy notes to compete successfully with a gentle lick of oak. We all agree it's the perfect balance.

[Framingham Pinot Noir 2018](#) - RRP \$34.99 - Fundraiser price \$29.99

Sweetly fruited Pinot Noir is world famous in Marlborough, but we've made it our own by including a few whole bunches. It's a tricky process, and much more labour-intensive, but when done well it turns the wine to velvet. The stems build silkier tannins and lend a heavenly fragrance. Our final twist is a turn in a smoky oak barrel. Just long enough to add a few layers of savoury and spice complexity to those classic cranberry, cherry and plum fruit flavours.

[Framingham F-Series Pinot Noir 2018](#)- RRP \$44.99 - Fundraiser price \$39.99

A more structured style of Pinot Noir when compared to the Framingham offering. A vineyard selection from sites generally in the southern part of the Wairau valley, where the soils have a little more clay and loam in them compared to the stony soils of our estate. More whole bunches, up to 25-30% depending on vintage conditions, are included. Fermentation and MLF occurs spontaneously, and the wine is left on skins for longer on average for Framingham. Elevage is in French oak barriques, 20% new, for around 14 months. Bottled unfined and unfiltered. Harmless crystals may form in the bottle.

