

# FRAMINGHAM



## TASTING OPTIONS



### BODY & BASS - \$25

2023 F-SERIES SAUVIGNON BLANC Stone fruit, citrus + cut flowers	Glass - 13 Bottle - 35
2023 F-SERIES ESTATE FIELD BLEND White peach, apricot + white pepper	Glass - 12 Bottle - 30
2024 F-SERIES CHARDONNAY White peach, nectarine & a brioche, yeasty note	Glass - 14 Bottle - 40
2024 F-SERIES GEWURZTRAMINER Rosewater, lychee + gingerbread	Glass - 15 Bottle - 45
2024 F-SERIES PINOT NOIR Black plum, blueberry, red cherry + spice	Glass - 15 Bottle - 45

### RIESLING ROCKSTARS - \$20

2025 F-SERIES KABINETT Green apple, fresh lemon + lime. Off dry	Glass - 15 Bottle - 45
2024 FRAMINGHAM SELECT RIESLING Ripe yellow citrus + honeysuckle. Off dry	Glass - 14 Bottle - 40
2023 F-SERIES OLD VINE RIESLING Lime cordial + honeycomb. Dry	Glass - 15 Bottle - 45
2025 FRAMINGHAM LATE HARVEST (375ML) Mandarin, crème brûlée, honeyed waxy notes. Sweet	Glass - 15* Bottle - 45 <small>*70ml pour</small>

### MARLBOROUGH MEDLEY - \$15

2023 FRAMINGHAM PINOT GRIS Red apple, nectarine + pear	Glass - 12 Bottle - 25
2024 FRAMINGHAM SAUVIGNON BLANC Passion fruit, white peach + elderflower	Glass - 12 Bottle - 25
2024 FRAMINGHAM CLASSIC RIESLING Mandarin, honey + old fashioned lemonade Off dry	Glass - 12 Bottle - 25
2023 FRAMINGHAM CHARDONNAY White stone fruit, golden citrus + raw hazelnut	Glass - 12 Bottle - 30
2022 FRAMINGHAM PINOT NOIR Subtle oak, light florals, red + blue fruits	Glass - 13 Bottle - 35

### ADD ON A SWEET NOTE... - \$5

2024 F-SERIES RIESLING AUSLESE (375ML) Apricot, quince, rose. Sweet	Glass - 20* Bottle - 95 <small>*70ml pour</small>
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### AUTUMN ARIA - \$15

2024 F-SERIES ESTATE ROSÉ Summer berries, pink grapefruit + sherbet	Glass - 12 Bottle - 25
2024 FRAMINGHAM SAUVIGNON BLANC Passion fruit, white peach, Meyer lemon + subtle herbaceous notes	Glass - 12 Bottle - 25
2023 TRUE NATURE SAUVIGNON BLANC Green & golden citrus, apple + flint	Glass - 12 Bottle - 25
2023 F-SERIES SAUVIGNON BLANC Stone fruit, citrus + cut flowers	Glass - 13 Bottle - 35



**PURCHASE WINE IN  
NEW ZEALAND**

WISH TO ENJOY A BOTTLE OF WINE HERE?  
FOR EVERY BOTTLE PURCHASED +\$8 SERVICE CHARGE

# FRAMINGHAM

## BODY & BASS

### 2023 F-SERIES SAUVIGNON BLANC

Fume Blanc style. Organic Estate-picked fruit, wild fermented in 500L French oak puncheons & ceramic eggs for 10 months gives a hint of savouriness, texture + complexity

### 2023 F-SERIES ESTATE FIELD BLEND

Six varieties (Riesling, Pinot Gris, Viognier, Sauvignon Blanc, Gewurztraminer, Montepulciano) from our organically certified Estate vineyard, picked on the same date, and co-fermented for 10 months

### 2024 F-SERIES CHARDONNAY

Hand harvested and whole bunch pressed. Wild yeast fermentation in 500L Puncheons (15% new) and aged for 18 months on full lees. 100% malolactic fermentation

### 2024 F-SERIES GEWURZTRAMINER

Handpicked bunches from Estate vines planted in 1998. Wild fermented and matured in aged French oak & Acacia puncheons for 9 months

### 2024 F-SERIES PINOT NOIR

Selected barrels from four vineyard sites showcasing the premium fruit of the vintage. Aged for 18 months in French oak barriques imparts an elegant + fine boned tannin structure

## MARLBOROUGH MEDLEY

### 2023 FRAMINGHAM PINOT GRIS

Late picked fruit shows richness & textural harmony with a bright finish. 50% matured in seasoned French oak barrels for 5 months. Gold Medal Winner at the International Wine Show 2024

### 2024 FRAMINGHAM SAUVIGNON BLANC

Classic style being both expressive + generous. Fermented in 500L French oak & Acacia puncheons for 10 months on lees

### 2024 FRAMINGHAM CLASSIC RIESLING

Vibrant + mouth-filling with aromas of mandarin + honey water. Old fashioned lemonade + pith characters lend a juicy + refreshing acidity. Off dry

### 2023 FRAMINGHAM CHARDONNAY

Spontaneous (wild yeast) fermentation in 500L French oak puncheons, 15% which were new. 100% malolactic fermentation

### 2022 FRAMINGHAM PINOT NOIR

Hand picked bunches, 15% whole bunch pressed. Wild fermented & aged in French oak barrels for 10 months. Fine, supple well integrated tannins. Gold Medal Winner at the Aotearoa Wine Awards

## RIESLING ROCKSTARS

### 2025 F-SERIES RIESLING KABINETT

Early picked bunches provide a green apple, fresh lemon + lime brightness. Tight acidity with a balanced finish

### 2023 FRAMINGHAM SELECT RIESLING

Hand harvested bunches, picked in late March. Stainless steel fermented to retain fruit purity of honey-suckle blossom, ripe lemon and lime freshness.

### 2023 F-SERIES OLD VINE RIESLING

Select bunches picked from vines aged between 26 + 43 years old. Lime cordial + honeycomb with a long & generous finish. Wild yeast fermented in acacia barrels and concrete eggs

### 2025 FRAMINGHAM LATE HARVEST

Made up of four different picks with varying levels of botrytis infection (20-50%) from mid to late April

## ADD ON A SWEET NOTE...

### 2024 F-SERIES RIESLING AUSLESE

Fruit was dehydrated but devoid of a botrytis influence resulting in very clean + bright fruit flavours. Sweet

## AUTUMN ARIA

### 2024 F-SERIES ESTATE ROSÉ

A blend of organically grown Montepulciano + Pinot Noir. Wild fermented & aged on lees for six months to impart texture + mouthfeel

### 2024 FRAMINGHAM SAUVIGNON BLANC

Classic style being both expressive + generous. Notes of passion fruit, white peach, citrus + sweet summer herbs

### 2023 TRUE NATURE SAUVIGNON BLANC

Expressive aromatics with flint, Meyer lemon, nectarine + hints of exotic tropical fruits. Rich fleshy palate with great mouthfeel

### 2023 F-SERIES SAUVIGNON BLANC

Fumé Blanc style. Organic Estate-picked fruit, wild fermented in old barrel + ceramic eggs to give a hint of savouriness, texture + complexity

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