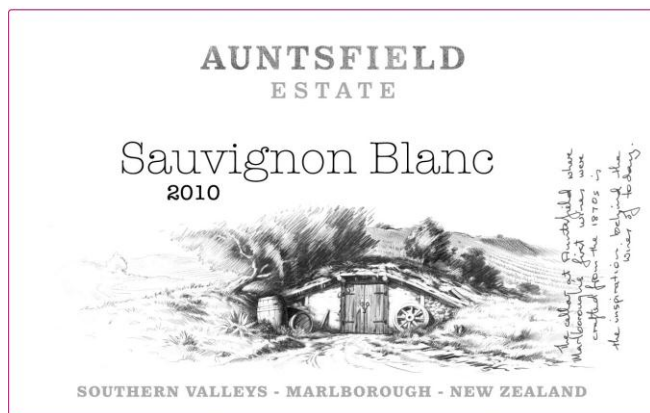




Auntsfield Estate Sauvignon Blanc

Southern Valleys - New Zealand 2011



Auntsfield Estate is the home of Marlborough's first colonial vineyard and winery. The original vineyard was established in 1873 and made highly regarded wine for over 50 years. The dramatic hillside vineyard with its unique variety of soils is again producing premium wines under the guidance of the Cowley family. The proud heritage of the land is the inspiration to produce exciting handcrafted wines of balance and individuality that display the special terroir of this historic Marlborough vineyard.

Auntsfield Estate aims to produce a distinctive style of

Sauvignon Blanc, it is defined by a riper flavor spectrum and textural palate (both derived from the rich clay soils of the vineyard) with an underlying minerality. Cool fermentation with cultured yeast in stainless steel tanks was used to retain the fresh aromatics. This was balanced by a portion of the fruit subjected to traditional winemaking practices; hand picked, whole bunch pressed and fermented with wild yeast in seasoned oak barrels, adding texture and length to the final wine.

Composition

100% Sauvignon Blanc

Yields

3.1 tons/acre

Production

1,500 cases produced

Average Vine Age

18 years

Soil Type

Loess Clay over Greywacke Rock

Élevage

15% aged for 6 months in seasoned French barrique – 85% aged in Stainless Steel

Tasting Notes

“ This hits all the right notes for contemporary Marlborough sauvignon, from the passion fruit scents and the supple texture to the tight, flinty acidities that clean up the finish. It's juicy and round, firm in its structure. Ready to chill for any roast fish. ”

Reviews

Wine & Spirits (Joshua Greene) | 91 points