



Auntsfield Estate 'Single Vineyard' Pinot Noir

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.

The North facing hillsides of the Southern Valleys zone at Auntsfield provide optimum ripening and light interception compared to other vineyards on flat land. Auntsfield also has a distinct geological terroir of old soils formed in the last glacial age when retreating glaciers carved out the valleys of Marlborough. In fact, only a small fraction of the wine produced in Marlborough comes from soils older than 200 years. The soils of Auntsfield are 10s of thousands of years old, combined with rock that is millions of years old.

It is extremely rare that a Marlborough winery has a greater following for Pinot Noir than Sauvignon Blanc, but that is the case with Auntsfield. This is the passion of the Cowley's and it shows with the results. The wines are distinctive for their lifted aromatics, silky mouth feel and the powerful expression of pure fruit, ripe tannin, and balanced oak. The 2011 season was characterized by a cold spring and a long growing season which resulted in low crops of loose open bunches. A long autumn meant the fruit ripened evenly with small, dense & very clean berries.

This was made with a minimalist philosophy, designed to enable the characteristics of the grapes and the vineyard to be revealed. The fruit was hand-harvested, hand-sorted, gently destemmed and gravity-fed to tank. Fermented with a combination of indigenous and cultured yeasts, careful hand plunging was utilized to gently extract flavors and tannins from the skins. Maturation occurred in French oak barriques for approximately 10 months.

Composition

100% Pinot Noir

Soil Type

Loess Clay over Greywacke Rock

Élevage

10 months in French barrique (25% new)

Yields

2.3 tons/acre

Production

1,500 cases

Average Vine Age

12 years old

Tasting Notes

“Aromas erupt of dark cherry, blueberry and black plum complimented by more savory tones of cassis, tea leaf, floral notes of dried rosemary, and dried spices. The immediate draw from the palate is a rich, silky texture, which is full and concentrated. Interwoven flavors of spice, dark fruit and savory characters are revealed by a succulent and fine tannin structure. The structure of this wine is tight, yet rich and full with seamless length.”

Reviews

The Wine Advocate (Lisa Perrotti-Brown) | 91 points

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