



Auntsfield Estate 'Single Vineyard' Chardonnay

Southern Valleys of Marlborough – New Zealand 2015

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 are 10s of thousands of years old, combined with rock that is millions of years old.

Auntsfield Estate produces Chardonnay with finesse, restraint, honed focus and a textured mineral structure. The distinctive characteristics of ripeness, texture and minerality – qualities unique to the ancient Greywacke rock and Loess clay soils found on the property - are certainly apparent. Only the best fruit is hand-picked and hand-sorted into small picking bins where fermentation naturally starts in the vineyard.

The 2015 season offered up many challenges but particularly a cold windy Spring which reduced yields to very low levels. This fruit developed through a warm summer and mild weather during the harvest period, allowing the fruit to ripen to optimal levels in the cool and settled Autumn conditions. It was a season of low crops and incredible fruit ripeness and intensity.

The fruit for this wine was hand harvested and whole bunch pressed, allowing clean and intensely flavoured juice to be pressed from the grape. The juice was fermented in French oak barriques, with a combination of indigenous and cultured yeast, followed by extended barrel ageing on yeast lees. Maturation allowed the oak flavours to gently integrate with the fruit and yeast lees characters and develop increased richness and complexity in the wine.

Composition	Soil Type	Vine Age	Yields
100% Chardonnay	Loess Clay over Greywacke Rock	19 years old	2 tons/acre

Élevage	Production
11 months in French barrique (30% new)	650 cases

Tasting Notes

“ Intense and complex, this wine displays floral aromas of apricot and orange peel integrated with dried spice characters and nougat aromas from the influence of barrel fermentation and lees contact. Ripe stone fruit flavors of nectarine and dried apricot are complimented by a flinty minerality and subtle French oak influence giving hints of macadamia. A tight, well-structured palate with underlying minerality gives the wine seamless length and complexity. ”

Reviews

None