



## Auntsfield Estate 'Single Vineyard' Sauvignon Blanc

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

Auntsfield Estate aims to produce a distinctive style of Sauvignon Blanc, defined by a riper flavor spectrum and textural palate (both derived from the rich clay soils of the vineyard) with an underlying minerality. 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. A season of low crops and incredible fruit ripeness and intensity.

Cool fermentation with cultured yeast in stainless steel tanks was utilized to retain the fresh varietal aromatics. This was balanced by a portion of the fruit subjected to traditional winemaking practices; handpicked, whole bunch pressed and naturally fermented in seasoned oak barrels, adding texture and length to the wine. The result is a hand crafted wine combining the bright fresh fruit characters with an underlying minerality and fine structure.

Composition	Soil Type	Vine Age	Yields
100% Sauvignon Blanc	Loess Clay over Greywacke Rock	22 years old	2.6 tons/acre
Élevage			Production
9 months: 90% Stainless Steel - 10% fermented in seasoned French barrique			6,500 cases

### Tasting Notes

“ This classic Marlborough Sauvignon leads off with ripe but brisk aromas of kiwi, lime, white flowers and white pepper. It's round, dense and dry, with lip-smacking sugar/acid balance. The tactile, vibrant finish conveys a saline impression and lingering notes of grapefruit pith and gooseberry. ”

### Reviews

Vinous (Stephen Tanzer) | 91 points