



Auntsfield Estate 'Single Vineyard' Sauvignon Blanc

Southern Valleys of Marlborough – New Zealand 2018

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 2018 season was characterized by regular rainfall at key growth stages. A very dry and warm early summer was followed by wetter more challenging conditions with vineyard work focused around reducing yields and keeping the canopies open and dry. This allowed the fruit to ripen in the cooler conditions of early autumn to optimum ripeness. A season that rewarded vigilance, open canopies and fruit that ripened before the Autumn rains.

Handpicked estate fruit. 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: whole bunch pressed and 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	25 years old	2.8 tons/acre
Élevage			Production
7 months: 90% Stainless Steel - 10% fermented in seasoned French barrique			7,000 cases

Tasting Notes

“ Intense and pure aromas of fresh passionfruit, ripe melon and lime. Notes of dried herbs, lemongrass, mandarin and blackcurrant add pungency and intensity to the aromatics. Powerful, tight and elegant on the palate. It displays intense ripe fruit flavors of passionfruit and white peach, with citrus notes of lime and mandarin pith. The palate has intense concentration and generous weight, balanced by an underlying minerality and tight structure to shape a wine with lively tension and textural balance. ”

Reviews

None on Current Vintage