



Auntsfield Estate 'South Oaks' 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 100,000s 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. South Oaks is a small 2 hectare block situated at the very southern elevated corner of the vineyard next to old Oak trees. It has a unique free draining soil made up of crushed Greywacke rock that has fallen from the steep hill behind. The fruit is hand-picked into small baskets. At the winery it is hand-sorted then gently whole bunch pressed, and the juice fermented in French oak barriques (35% new oak). After fermentation the wine is aged in French oak barrels on yeast lees for 10 months.

Yield is low due to the high Greywacke rock content. As a result, the vines are treated differently to normal Sauvignon Blanc with only 2 canes laid, shoot thinned to 16 shoots, hand leaf plucked with a high 80% exposure. Very small berries and open bunches are typical in this block, with an average cropping level of 2.5kg per vine. At harvest the berries take on a blush appearance as it is ripened to around 24-25 Brix. One of the secrets to this block is that it holds its acidity level at high brix/ripeness levels.

Composition	Soil Type	Vine Age	Yields
100% Sauvignon Blanc	Loess Clay over Greywacke Rock	27 years old	2.3 tons/acre
Élevage			Production
10 months in French barrique (35% new)			350 cases

Tasting Notes

“ Ripe tropical fruit core with mango, ripe passionfruit and citrus. Lifted notes of dry herbs and lime leaf, supplemented by complex aromas of honeycomb, vanilla bean and roasted hazelnut. This wine displays tension and great length. The palate is tight and fresh, supported with a rich and creamy structure and underlying chalky minerality providing linear structure. The mouthfeel is intense and yet seamless and well balanced. ”

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