



AUNTSFIELD  
NEW ZEALAND

*Single Vineyard*

SAUVIGNON BLANC 2018  
SOUTHERN VALLEYS • MARLBOROUGH

Auntsfield continues the proud heritage of Marlborough's first vineyard and winery established in 1873.

Our Single Vineyard wines are made from grapes grown at Auntsfield Estate. Each wine shows the distinctive characteristics of ripeness, texture and minerality - qualities unique to the ancient Greywacke rock and Loess clay soils of the vineyard.

Sauvignon Blanc - Auntsfield Estate aims to produce a distinctive style of Sauvignon Blanc. The style is aimed towards texture, complexity and length, balancing the typical Marlborough fruit spectrum and aromatics with richness and mouth feel.

#### TASTING NOTES

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COLOUR: Pale straw

AROMA: 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.

PALATE: Powerful, tight and elegant. This wine displays intense ripe fruit flavours 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.

ANALYSIS: Alc. 13.0% | pH 3.15 | TA 7.4

#### WINEMAKER NOTES

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Cool fermentation with cultured yeast in stainless steel tanks was utilised 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 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.

#### VITICULTURALIST NOTES

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The 2018 season was characterised 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.



THE COWLEY FAMILY CONTINUE AUNTSFIELD'S LEGACY OF WINEMAKING AND GRAPE GROWING  
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