



AUNTSFIELD
NEW ZEALAND

Single Vineyard

SAUVIGNON BLANC 2019
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

COLOUR: Pale straw

AROMA: Intense and pure aromas of fresh passionfruit, honey dew melon and ripe citrus. Notes of dried herbs, and mandarin peel and currents add pungency to the aromatics.

PALATE: Powerful, tight and elegant. This wine displays intense ripe fruit flavours of passionfruit and white peach, and tropical fruits with fresh citrus flavours and citrus peel. 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: 3.0 | TA: 6.6

WINEMAKER NOTES

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

The 2019 season was characterised by hot and very dry weather. Regular winter rainfall and a warm spring got the vines off to a great start. Summer followed a pattern of hot days and cool nights with lots of sunshine, perfect for vibrant and pure fruit characters. The natural vineyard yields were very low. Vineyard work focused around opening canopies and manipulating leaf to shade the fruit from the hot midday sun. This allowed the fruit to ripen slowly to optimum ripeness in early Autumn.



THE COWLEY FAMILY CONTINUE AUNTSFIELD'S LEGACY OF WINEMAKING AND GRAPE GROWING
AUNTSFIELD ESTATE LTD 270 PAYNTERS ROAD, RD2, BLENHEIM, NEW ZEALAND
P +64 (0)3 578 0622 E INFO@AUNTSFIELD.CO.NZ W AUNTSFIELD.CO.NZ