



# AUNTSFIELD

NEW ZEALAND

## *South Oaks*

BARREL FERMENTED  
SAUVIGNON BLANC 2017

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

Our Single Block wines display qualities distinctive to grapes grown within a defined area at Auntsfield Estate. Consistent quality and character over many vintages has separated these single blocks out as producing our Reserve Wines.

South Oaks Barrel Fermented Sauvignon Blanc - This small 2 hectare block is situated at the very southern elevated corner of the vineyard next to some old Oak trees. It has a unique free draining soil made up of crushed Greywacke rock that has fallen from the steep hill behind.

### TASTING NOTES

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COLOUR: Bright straw

AROMA: Ripe tropical fruit core featuring mango, juicy nectarine and lemon peel. Lifted notes of dry herbs, lime leaf, and gooseberry, supplemented by complex aromas of honeycomb and toasted almond.

PALATE: 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.

ANALYSIS: Alc. 14 % | pH 3.04 | TA 7.2

### WINEMAKERS NOTES

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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 (20% new oak). After fermentation the wine is aged in French oak barrels on yeast lees for 10 months.

### VITICULTURALISTS NOTES

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Vigour and fertility in this block is very low resulting from 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 berried 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.



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