

AUNTSFIELD

Cob Cottage

CHARDONNAY 2018

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.

Cob Cottage Chardonnay – 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

COLOUR: Bright straw

AROMA: Displays concentrated aromas of ripe nectarine and white peach with undertones of citrus peel. Lifted notes of dried herbs and wood spice compliment nuanced aromas of roasted hazelnut, wet stone and honeycomb.

PALATE: The pallet is concentrated and beautifully textured with a flowing mouth-feel. The fruit weight and oak balance layer with luscious acidity to provide a superb fresh, linear and creamy structure.

ANALYSIS: Alc. 14% | pH | TA

WINEMAKERS NOTES

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 (% new oak). After fermentation the wine is aged in French oak barrels on yeast lees for 11 months. Regular lees stirring added greater pallet weight and richness which balances the structure and complexity of this wine.

VITICULTURALISTS NOTES

This small block of vines is situated on a steep north facing hillside at Auntsfield Estate. The soil here is made up of very dense Loess Clay with a high mineral content. The vines are old and slow growing leading to a low cropping level of 2kg per vine. The resulting fruit is always very clean with an unusual warm hue of colour at harvest. The bunches contain lots of very small perfectly formed berries and a high skin to pulp ratio.



