



AUNTSFIELD  
NEW ZEALAND

*Single Vineyard*

CHARDONNAY 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.

Auntsfield produces Chardonnay with finesse, restraint, honed focus and a textured mineral structure. Only the best fruit is used with the resulting wine showing a real sense of place that showcases the mineral structure of the old clay soils of the vineyard.

#### TASTING NOTES

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COLOUR: Rich straw gold

AROMA: Intense and complex, this wine displays aromas of peaches, mandarin peel and lemon tart, integrated with brioche and crème brulee aromas from the French oak influence.

PALATE: Ripe and intense stone fruit flavours of peach and dried apricot complimented by subtle French oak influence giving hints of roasted hazelnut. A tight and linier palate with underlying minerality concludes with seamless length.

ANALYSIS: Alc. 13.5% | pH 3.38 | TA 6.4 g/L

#### WINEMAKER NOTES

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The fruit for this wine was hand harvested and whole bunch pressed, allowing clean and intensely flavoured juice to be pressed from the grape. The juice was fermented in French oak barriques, with a combination of indigenous and cultured yeast, followed by extended barrel ageing on yeast lees. Maturation allowed the oak flavours to gently integrate with the fruit and yeast lees characters and develop increased richness and complexity in the wine.

#### VITICULTURALIST NOTES

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The 2019 season was characterised by warm and very dry weather. Regular winter rainfall and a calm spring was a great start. Summer followed a pattern of warm days and cool nights with lots of sunshine, perfect for vibrant and pure fruit characters. The natural vineyard yields were very low. We focused on opening canopies and manipulating leaf to create a cool ripening environment, allowing 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