



AUNTSFIELD  
NEW ZEALAND

## South Oaks

BARREL FERMENTED  
SAUVIGNON BLANC 2020

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: Sweet and fragrant with rock melon, nectarine and mandarin peel. Lifted notes of dry herbs, lime leaf, supplemented by complex aromas of nougat and toasted almond.

PALATE: This wine displays tension and great length. The palate is tight and fresh, supported with a dense fruit weight and underlying chalky minerality providing linear structure. The mouthfeel is intense and yet seamless and balanced.

ANALYSIS: Alc. 14 % | pH 3.14 | TA 7.4

### WINEMAKERS NOTES

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The fruit is hand-picked, hand sorted then whole bunch pressed. A proportion of juice is fermented on skins. Fermentation begins naturally (without inoculation) the juice is fermented in French oak vessels. 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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