

AUNTSFIELD

Cob Cottage

CHARDONNAY 2020

Auntsfield continues the proud heritage of Marlborough's first vineyard and winery established in 1892. 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 1 hectare block is situated on a steep clay hillside at the very South-Eastern edge of Auntsfield Vineyard. The corner of the vineyard is next to an area where a Cob Cottage used to stand; the home of Marlborough's first medical practitioner.

TASTING NOTES

COLOUR: Bright straw

AROMA: Concentrated aromas of stone fruit with 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 generious fruit weight. The fruit weight and oak balance layer with luscious acidity to provide a superb fresh, linear and creamy structure.

ANALYSIS: Alc. 14% | pH 3.2 | TA 7.4

WINEMAKERS NOTES

The fruit is hand-picked into small baskets. It is hand sorted then gently whole bunch pressed, and the juice left to ferment spontaneously in French oak barrels (20% new oak). After fermentation the wine is aged in barrel 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.



