



Auntsfield Estate

2021

SAUVIGNON BLANC

Marlborough - New Zealand



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Sauvignon Blanc

Vineyard: Auntsfield Estate

Vine Age: 9-38-years-old - average 21-years-old

Soil Type: Loess clay over greywacke rock

Viticulture: Sustainable (SWNZ - Sustainable Winegrowing New Zealand Certified) - Practicing Organic

Fermentation: Inoculated (85%) - in stainless-steel with cultured indigenous yeast - Native (15%) in neutral French tonneau

Skin Contact: None

Aging: 5 months - 85% Stainless Steel - 15% in seasoned French tonneau

AUNTSFIELD.CO.NZ/

~~Alcohol: 13%~~

pH: 3.04

Total Acidity: 7.3 g/L

Total SO2: 58 ppm

Total Production: 10,000 cases

UPC: 9421020691206

Reviews

Vinous | 91 points

About

2021 was a year that if it was just measured by the quality of the wine, it would be a 10/10. The flipside of 'measuring' the vintage though was the yields, which were drastically low. Regular winter rainfall, followed by an unseasonably cold and cloudy spring kept bud levels very low. Flowering came at a slightly later date but was heavily affected by strong winds, blowing what few flowers actually bloomed off of the vines. The result was a vintage that started well behind the proverbial eight-ball. Summer was very dry but stayed relatively cool resulting in healthy vines with no disease or water stress. There was a slow progression into Autumn with a long drawn out ripening period where the fruit reached optimum ripeness in perfect harvest conditions. The vintage was amongst the best ever recorded for sheer quality but the lowest in recorded history for yields and production.

The fruit was hand-harvested and fermented at cool temperatures with a house cultured native yeast in stainless-steel tanks was utilized to retain the fresh varietal aromatics. This was balanced by a portion of the fruit subjected to traditional winemaking practices: whole bunch pressed and fermented in seasoned oak barrels, adding texture and length to the wine. The wine aged on its gross lees for five months and was racked to tank to settle naturally. It was bottled without fining and with a coarse filtration and small sulfur addition.

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Tasting Note
Pale straw. Intense and pure aromas of fresh passionfruit, and ripe citrus. Notes of dried herbs, mandarin peel and fresh floral notes give intensity to the aromatics. The palate is concentrated, tight and still lithe and elegant. It displays intense ripe flavors of passionfruit and white peach, and tropical fruits with fresh citrus and citrus peel. The palate has ample concentration and generous weight, balanced by an underlying minerality and tight structure to shape a wine with lively tension and textural balance