



Auntsfield Estate

2024

SAUVIGNON BLANC

Marlborough - New Zealand



VEGAN

Stats

Grapes: 100% Sauvignon Blanc
Vineyard: Auntsfield Estate
Vine Age: 20-24-years-old
Soil Type: Loess clay over greywacke rock
Viticulture: Sustainable
Fermentation: Native (10% & Inoculated (90%) – stainless-steel
Skin Contact: None
Aging: 6 weeks on lees
Alcohol: 13.5%
Residual Sugar: 3.5 g/L
pH: 3.1
Total Acidity: 7.2 g/L
Total SO2: 120 ppm
Total Production: 10,000 cases
UPC: 9421020691206

Reviews

Wine Advocate | 94 points
James Suckling | 92 points

About

Located in the Southern Valleys on rolling Loess clay hills, Auntsfield's estate-grown Sauvignon Blanc has a deeper, riper, more intriguing flavor profile than many of the vineyards located on the valley floor. The 2024 vintage in Marlborough was characterized by low cropping levels and a very dry summer. Regular winter rainfall and a very cool spring encouraged canopy growth but reduced cropping levels. A summer drought further reduced cropping levels and produced disease free vines with a lot of ripening capacity. The slow progression into autumn, along with the long-drawn-out ripening period, allowed the fruit to reach optimum ripeness in perfect harvest conditions.

The fruit was hand-harvested during cool evenings and fermented at low temperatures with native (10%) and industrial (90%) yeast in stainless steel tanks. After fermentation, the wine underwent an extended period of lees contact for six weeks, adding texture and length. The wine was then bottled with a vegan fining, cross-flow filtration, and dose of sulfur.

Tasting Note

This vintage delivers vibrant aromas of passionfruit, lime, and ripe citrus, leading to a concentrated palate of luscious fruit and striking minerality. Balanced and powerful, it leaves a lasting impression with its refined tension and depth.