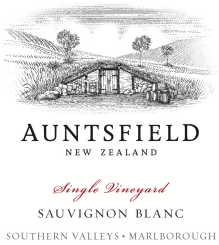

Auntsfield Estate

2025

SAUVIGNON BLANC

Marlborough - New Zealand

VEGAN

Stats

Grapes: 100% Sauvignon Blanc
Vineyard: Auntsfield Estate
Vine Age: 21-25-years-old
Soil Type: Loess clay over greywacke rock
Viticulture: Sustainable
Fermentation: Native (10%) & Inoculated (90%) – stainless-steel
Skin Contact: None
Aging: 2 months in stainless-steel (6 weeks on lees)
Alcohol: 13%
pH: 3.06
Total Acidity: 7 g/L
Total SO2: 120 ppm
Total Production: 15,000 cases
UPC: 9421020691206

Reviews

James Suckling | 92 points
The Wine Advocate | 93 points
Vinous | 90 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 2025 vintage in Marlborough was characterized by excellent yields and a warm dry long summer. Regular winter rainfall and a warm late spring encouraged optimal canopy growth and fruit set. Summer was dry but stayed relatively cool resulting in healthy vines with no disease or water stress. Many hours were spent throughout the season reducing yields to optimal levels. 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 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. An additional two-months in tank for settling prior to bottling with a vegan fining, cross-flow filtration, and dose of sulfur.

Tasting Note

Vivid aromas of passionfruit, lime, and citrus blossom are layered with hints of dried herbs and lemongrass. The palate is powerful yet poised, offering concentrated tropical fruit and white peach framed by focused acidity.