



Auntsfield Estate

2022

CHARDONNAY

Marlborough - New Zealand



NATURAL



ORGANIC

Stats

Grapes: 100% Chardonnay

Vineyard: Auntsfield Estate

Vine Age: 24-years-old

Soil Type: Loess clay over greywacke rock

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

Fermentation: Native – 225L & 500L

French oak barrels

Skin Contact: None

Aging: 11 months in 225L & 500L

French oak barrels

Alcohol: 13.5%

pH: 3.08

Total Acidity: 6.1 g/L

Total SO₂: 90 ppm

Total Production: 570 cases

UPC: 9421020691251

About

Auntsfield Estate produces Chardonnay with finesse, restraint, honed focus and a textured mineral structure. The distinctive characteristics of ripeness, texture and minerality – qualities unique to the ancient Greywacke rock and Loess clay soils found on the property – are certainly apparent. Only the best fruit is hand-picked and hand-sorted into small picking bins where fermentation naturally starts in the vineyard. As for the vintage, it was a cool season with low cropping levels. Slow ripening allowed retention of intense fruit flavors and a fresh, elegant palate.

The fruit for this wine was hand harvested and whole bunch pressed, allowing intensely flavored juice to be pressed from the grape. The indigenous yeast fermentation followed with a moderate amount of grape solids in French oak barriques, followed by extended barrel aging on yeast lees. The lees were stirred up in cask for the first few weeks and then the wine was left to age quietly for 11 months in total. The barrels were gently racked to tank and bottled with a light filtration and hit of sulfur. No fining.

Tasting Note

Golden amber hue. Aromas burst with ripe apricot, honeyed pear, caramelized hazelnuts, and subtle cinnamon spice. The palate is concentrated and has lively energy and an almost velvety texture, with zesty acidity on the finish.