

Auntsfield Estate

2023

PINOT NOIR

Marlborough - New Zealand







NATURAL

VEGAN

Stats

Grapes: 100% Pinot Noir **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 – stainless-

steel (100% de-stemmed) Skin Contact: 2-3 weeks

Aging: 12 months in French barriques

(20% new)
Alcohol: 14%
pH: 3.5

Total Acidity: 5.2 g/L Total SO2: 50 ppm

Total Production: 900 cases UPC: 9421020691275

Reviews

Vinous | 90 points

About

It is quite rare that a Marlborough winery has a greater following for Pinot Noir than Sauvignon Blanc, but that is the case with Auntsfield. Pinot Noir is really the Cowleys' passion and it shows with this wine. The 2023 season was excellent. Regular winter rainfall and a cool spring encouraged canopy growth but kept cropping levels at a balanced level. Summer had regular rainfall 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.

This wine was made with a minimalist philosophy, designed to reveal the characteristics of the grapes and the vineyard. The fruit was hand-harvested, hand-sorted, gently de-stemmed and gravity-fed to tank. The juice fermented with both indigenous yeast from Auntsfield vineyard. Careful hand plunging was utilized to gently extract flavors and tannins from the skins over three weeks. Maturation occurred in French oak barriques (a small portion new) for 12 months before bottling with just a gentle crossflow filtration and small sulfur addition. No fining.

Tasting Note

Deep ruby with lush black cherry and plum, touched by florals, earth, and cigar box. Plush fruit, silky tannins, and a long, seamless finish.

