AUNTSFIELD

Marlborough - New Zealand

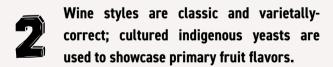
Background

The original Auntsfield Estate vineyard, planted in 1892, was one that helped mark the beginning of Marlborough's vinous history. After changing land uses over the years, the vineyard was given some TLC by the Cowley family, the current owners and caretakers of the estate. The Cowleys planted the property with Sauvignon Blanc, Chardonnay and Pinot Noir, and they now have around 65 acres planted on north-facing, glacially carved slopes on Greywacke rock overlaid with fine clay soil. This fantastic terroir gives the wine a delicate minerality with wonderful texture and definition. In the early 2000s both sons became interested in the project. Ben gave up his career as a film camera man, retraining in viticulture and moving his young family from Auckland to the property and then Luc completed his training in oenology. Today the Cowleys farm everything organically and utilize native yeast fermentation for most of their ferments. The wines have continued to earn Auntsfield its place in the highest echelon of Marlborough producers.



Highlights







Wines

Sauvignon Blanc SRP \$20

All the classic NZ aromas with a rounder, richer mouthfeel thanks to extended lees aging and clay soils.

Chardonnay SRP \$30

The mouthfeel of Mâcon with the light new oak of next-gen Sonoma and the soul of New Zealand's south island.

Pinot Noir SRP \$35

With an intense black cherry bouquet and the use of 20% new oak, this is a good alternative to Sonoma or Willamette.



Ethos



Auntsfield is certified by Sustainable Winegrowing New Zealand, and their home estate is certified organic. In the cellar, cultured indigenous yeast is used.

Packaging



Press



This is a gorgeous wine and comes highly recommended.

94 points

ROBERT PARKER'S WINE ADVOCATE
Sauvignon Blanc 2024