



Auntsfield Estate

2020

SAUVIGNON BLANC

Marlborough - New Zealand



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Sauvignon Blanc

Vineyard: Auntsfield Estate

Vine Age: 8-37-years-old - average 20-years-old

Soil Type: Loess clay over greywacke rock

Viticulture: Sustainable (SWNZ -

Sustainable Winegrowing New Zealand Certified) - Practicing Organic

Fermentation: Inoculated with cultured indigenous yeast (steel) - Wild yeast (barrel)

Skin Contact: None

Aging: 6 months in 85% Stainless Steel - 15% fermented in seasoned French barrique

Alcohol: 13.4%

pH: 3.22

Total Acidity: 7.3 g/L

Total SO2: 60 ppm

Total Production: 7,000 cases

UPC: 9421020691206

Reviews

Decanter | 94 points

James Suckling | 93 points

Vinous | 92 points

About

2020 will certainly be a year that will never be forgotten. As COVID-19 set in across the globe, New Zealand rushed to shut down, with great success. The challenges of harvesting during a national shutdown were certainly not easy. 'Social distancing' and limited crews were required with very long hours for everybody. 'Non-essential' workers were not allowed for harvest, therefore for over a month winemakers and harvest workers were forced to live in a bubble. Thankfully mother nature gave everyone a great gift with a truly once-in-a-lifetime (or decade) vintage, and one that the Cowleys say is the greatest they've ever seen. A literal perfect summer led into an even more perfect autumn. Cool nights closing down moderately warm days continued up until every grape was picked. There is precision and energy matched by textural suppleness that has rarely, if ever been seen.

Handpicked estate fruit. Cool fermentation with cultured native yeast in stainless steel tanks was utilized to retain the fresh varietal aromatics. This was balanced by a portion of the fruit subjected to traditional winemaking practices: whole bunch pressed and fermented in seasoned oak barrels, adding texture and length to the wine. The result is a hand-crafted wine combining the bright fresh fruit characters with an underlying minerality and fine structure.

Tasting Note

Pale straw. Intense and pure aromas of fresh passionfruit, and ripe citrus. Notes of dried herbs, mandarin peel and fresh floral notes give intensity to the aromatics. The palate is concentrated, tight and still lithe and elegant. It displays intense ripe flavors of passionfruit and white peach, and tropical fruits with fresh citrus and citrus peel. The palate has ample concentration and generous weight, balanced by an underlying minerality and tight structure to shape a wine with lively tension and textural balance