

#### **Auntsfield Estate**

2019

# **PINOT NOIR**

Marlborough - New Zealand







NATURAL

VEGAN

## **Stats**

Grapes: 100% Pinot Noir
Vineyard: Auntsfield Estate
Vine Age: 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 – stainless-

steel (100% destemmed) **Skin Contact**: 10 days

Aging: 10 months in French barriques

(20% new) Alcohol: 14% pH: 3.52

Total Acidity: 5.3 g/L Total SO2: 70 ppm

Total Production: 1,500 cases

UPC: 9421020691275

# Reviews

James Suckling | 93 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. This is the passion of the Cowley's and it shows with the results. 2019 was a truly spectacular vintage, one that the Cowley's described as the best resulting grapes from a vintage they've seen to date, and that statement has been echoed across Marlborough. It was a perfect combination of warm days and cool nights producing concentrated grapes but with structural balance and great acidity. It could be described as the 'Goldilocks vintage' in many ways, though the 'fairytale' wasn't entirely kind. Rainfall was very low during the summer after an ideal winter/spring start. It was the third consecutive vintage of low yields, but with some of the best fruit to date.

This wine was made with a minimalist philosophy, designed to enable the characteristics of the grapes and the vineyard to be revealed. The fruit was hand-harvested, hand-sorted, gently destemmed and gravity-fed to tank. Fermented occurred with a combination of ambient and some cultured indigenous yeast strains, careful hand plunging was utilized to gently extract flavors, color and tannins over the course of a week to two. The wine was pressed to French barriques with roughly 20% being new and the remainder between 2-6-years-old. The wine aged gracefully for 10 months before the blend was made and the wine settled in tanks. It was bottled without fining or filtration and just a small sulfur addition.

# **Tasting Note**

This has an intense black cherry and bilberry bouquet, very pure and refined, with hints of dried rose petal in the background. The palate is medium-bodied, displaying supple tannin, well-judged acidity, good cohesion and structure, and an insistent grip towards the almost broody finish. This is quite a compelling wine and should age very well.

