



Auntsfield Estate

2020

CHARDONNAY

Marlborough - New Zealand



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chardonnay

Vineyard: Auntsfield Estate

Vine Age: 25-years-old

Soil Type: Loess clay over greywacke rock

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

Fermentation: Native – French barriques (15% new)

Skin Contact: None

Aging: 15 months in French barrique (15% new)

Alcohol: 13.5%

pH: 3.38

Total Acidity: 6.4 g/L

Total SO2: 85 ppm

Total Production: 300 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. The 2020 season was amazing. If you could reproduce the weather conditions of this season every year you would. Regular winter rainfall and a cool spring encouraged canopy growth but kept cropping levels low. Summer was very dry but stayed relatively cool resulting in healthy vines with no disease or water stress. There was a slow progression into autumn with a long ripening period where the fruit reached optimum ripeness in perfect harvest conditions.

The fruit for this wine was hand harvested and whole bunch pressed, allowing clean and intensely flavored juice to be pressed from the grape. The juice was fermented in French oak barriques, with a combination of indigenous and cultured yeast, followed by extended barrel ageing 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 15 months in total. The barrels were gently racked to tank and bottled without fining and only a light filtration and a hit of sulfur.

Tasting Note

Rich straw gold. Intense and complex, this wine displays aromas of peaches, mandarin peel, and lemon tart, integrated with brioche and crème brûlée aromas from the French oak influence. Ripe and intense stone fruit flavors of peach and dried apricot complimented by hints of roasted hazelnut.