

Auntsfield Estate

2020

PINOT NOIR

Marlborough - New Zealand





ORGANIC

Stats

Grapes: 100% Pinot Noir
Vineyard: Auntsfield Estate
Vine Age: Average: 21-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 – stainlesssteel (100% destemmed)

Skin Contact: 12 days

Aging: 10 months in French barriques

(20% new)
Alcohol: 13.8%
pH: 3.52

Total Acidity: 5.7 g/L Total SO2: 65 ppm

Total Production: 2,300 cases

UPC: 9421020691275

Reviews

Vinous | 91 points

The Real Review | 95 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. 2020 was the ideal follow-up to the amazing 2019, but with more grapes & wine! Regular winter rainfall and a cool spring produced truly perfect settings for canopy growth and budding. Summer was very dry but cooler than 2019, resulting in no water stress on the vines. Sugars ripened very evenly and slowing well into Autumn and was one of the latest harvests of the past decade, but with ideal ripeness.

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 nearly two weeks. 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 with hints of dried rose petal. The palate is medium-bodied with supple tannin, well-judged acidity, good cohesion, and an insistent grip before a broody finish.

