



## Auntsfield Estate

2021

# PINOT NOIR

*Marlborough - New Zealand*



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Pinot Noir

**Vineyard:** Auntsfield Estate

**Vine Age:** 22-years-old

**Soil Type:** Loess clay over greywacke rock

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

**Fermentation:** Native – stainless-steel (100% whole-berries)

**Skin Contact:** up to 3 weeks

**Aging:** 10 months in French barriques (20% new)

**Alcohol:** 14%

**pH:** 3.56

**Total Acidity:** 5 g/L

**Total SO2:** 55 ppm

**Total Production:** 1,417 cases

**UPC:** 9421020691275

### Reviews

**Vinous** | 90 points

**Wine Advocate** | 92 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. Pinot Noir is really the Cowleys' passion and it shows with this wine. The 2021 season was another amazing vintage. Regular winter rainfall and an unseasonably cold spring kept cropping levels very low. These cropping levels were some of the lowest ever seen in Marlborough. 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 drawn-out ripening period where the fruit reached optimum ripeness in perfect harvest conditions.

This wine was made with a minimalist philosophy, designed to reveal the characteristics of the grapes and the vineyard. The fruit was hand-harvested, hand-sorted, gently destemmed and gravity-fed to tank. It fermented with indigenous yeast from Auntsfield vineyard. Careful hand plunging was utilised to gently extract flavours and tannins from the skins over 2-3 weeks. Maturation occurred in French oak barriques (a small portion new) for 10 months before bottling with just a gentle crossflow filtration and 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.