



Auntsfield Estate

2022

SAUVIGNON BLANC

Marlborough - New Zealand

Stats

Grapes: 100% Sauvignon Blanc

Vineyard: Auntsfield Estate

Vine Age: Average 20-years-old

Soil Type: Loess clay over greywacke rock

Viticulture: Sustainable

Fermentation: Inoculated with cultured yeast - stainless-steel

Skin Contact: None

Aging: 5 months (50% saw extended time on lees of two weeks)

Alcohol: 13%

pH: 3.15

Total Acidity: 7.6 g/L

Total SO2: 125 ppm

Total Production: 15,000 cases

UPC: 9421020691206

Reviews

Wine Advocate | 93 points

Vinous | 90 points

Wine Enthusiast | 90 points

About

Compared to the drastically low yields of the year prior induced by cool spring temperatures and frost, 2022 was a year of plenty. Getting back to normal production levels has been a relief for many New Zealand producers given the additional context of Covid restrictions and increased production costs. Harvest timing was also about two weeks later than the year prior, given cooler early growing season temperatures. Late season rains made harvest logistics a challenge, but the acid levels remained where you want them for zingy Sauv Blanc. All things considered, there are many positives of 2022 - including the 5,000 additional cases Auntsfield was able to make compared to 2021, which means plenty to go around here in the states.

The fruit was hand-harvested during cool evenings and fermented at low temperatures with cultured yeast in stainless steel tanks. After fermentation, half of the wine underwent an extended period of lees contact, adding texture and length. It rested in the tank for 5 months before being bottled with a slight fining, cross-flow filtration, and dose of sulfur.

Tasting Note

Lifted aromas of fresh passionfruit, ripe citrus and lime. The palate is powerful, tight and elegant with intense ripe fruit flavors of passionfruit juice and white peach, with citrus notes of lime and mandarin pith.