



Auntsfield Estate

2023

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: 2-3 months
Alcohol: 13.5%
pH: 3.21
Total Acidity: 7.5 g/L
Total SO2: 125 ppm
Total Production: 13,333 cases
UPC: 9421020691206

Reviews

Vinous | 90 points
Wine Enthusiast | 91 points

About

The 2023 vintage was an excellent one across the board for Marlborough, a fact to which the flagship Sauvignon Blanc from Auntsfield is a great testimony. Located in the Southern Valleys on rolling Loess clay hills, Auntsfield's estate-grown Sauvignon Blanc has a deeper, riper, more intriguing flavor profile than many of the vineyards located on the valley floor. Cooler temperatures kept Botrytis at bay and poor fruit set in some patches led to looser bunches, also helping to mitigate rot. All in all, this was an exceptional vintage that critics are calling "good to exceptional" on the Southern Island.

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 about 2-3 months before being bottled with a gentle fining, cross-flow filtration, and dose of sulfur.

Tasting Note

Pale straw elixir with vibrant passionfruit, ripe citrus, and zesty lime aromas. Powerful palate of luscious passionfruit, white peach, and bright citrus, balanced by minerality and structured tension. Lively character and textured balance leave a lasting impression.