



**AUNTSFIELD**

*Quality Handcrafted Wines  
Inspired By Tradition*

## 2007 cob cottage chardonnay

**The 2007 vintage of the cob cottage chardonnay shows intense aromas and an explosion of flavour.**

Aromatic layers of ripe stone fruit and nuances are integrated with a subtle sweet French Oak influence. The ripe full-bodied palate of pure fruit is balanced by mineral and citrus notes. An elegant wine showing both fresh vibrancy and rich depth. The grapes for this wine were grown near the site of an early Cob Cottage which was the home of Doctor Stewart, Marlborough's first medical practitioner.

**Colour** Rich straw gold

**Aroma** Intense and complex. This wine displays aromas of peach, apricot, nectarine, mandarin and lemon blossom with a subtle sweet French Oak influence.

**Palate** Intense pure stone fruit with a rich ripe texture and complex nuances. Apricot, nectarine, peach, butterscotch and toffee are balanced with elegant mineral and citrus notes. A wine of seamless length and complexity.

**Chemistry** Alc 14.5%      pH 3.32      TA 6.3



**Auntsfield Estate** of Marlborough originally established in 1873, recently resumed production. The new wines have gained swift recognition and high regard for their richness of fruit, purity and sense of place. Auntsfield is guided by family ownership with a passion to revive the proud history and again make wines of distinction.



**For more information:** email: [info@auntsfield.co.nz](mailto:info@auntsfield.co.nz) or visit our website:

**[www.auntsfield.co.nz](http://www.auntsfield.co.nz)**