



**AUNTSFIELD**

*Quality Handcrafted Wines  
Inspired By Tradition*

## 2008 long cow sauvignon blanc

**The 2008 vintage exhibits the amazing aromatics and fruit spectrum that Marlborough Sauvignon Blanc has to offer.**

Auntsfield Estate produces a distinctive style of Sauvignon Blanc. The style is aimed towards texture, complexity and length, balancing the typical Marlborough fruit spectrum and aromatics with richness and mouth feel. The fruit for this wine was grown on the original "Long Cow" Paddock, land used in colonial times to graze the Auntsfield house-cow.

**Colour** Pale straw/gold.

**Aroma** Lifted aromas of passionfruit, gooseberry and rich tropical fruits with hints of lemon and lime blossom.

**Palate** Full, rich and elegant. This wine shows intense flavours of passionfruit and gooseberry balanced with ripe tropical fruit reminiscent of papaya, banana and wild honey. Underlying minerality balances the generous palate weight and mouth filling texture. A complex wine with a long lingering finish.

**Chemistry** Alc 13.5%      pH 3.24      TA 8.2



**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)