



AUNTSFIELD E STATE

Sauvignon Blanc 2010

SOUTHERN VALLEYS - MARLBOROUGH - NEW ZEALAND

The 2010 vintage exhibits the amazing aromatics and fruit spectrum that Marlborough Sauvignon Blanc has to offer.

Our Estate wines are made from grapes grown at Auntsfield Estate. Each wine shows the distinctive characteristics of ripeness, texture and minerality – qualities unique to the ancient Greywacke rock and Loess clay soils found here.

This intensely aromatic Sauvignon Blanc has fresh aromas of passionfruit and citrus integrated with ripe tropical fruit. The underlying minerality balances the generous palate weight and mouth filling texture. A complex wine with a long, lingering finish.



TASTING NOTES

Colour Vibrant light lemon

Aroma Intense ripe fruit aromas of passionfruit, white peach, grapefruit, lemon blossom, citrus peel and tropical fruits.

Palate Rich, tight and elegant. This wine displays intense ripe fruit flavors of passionfruit, nectarine and juicy tropical fruit. The underlying minerality and structure of the wine balance the generous palate weight and texture.

Analysis Alc. 13,5% pH 3.25 TA 7.24

WINEMAKERS NOTES

Auntsfield Estate aims to produce a distinctive style of Sauvignon Blanc, it is defined by a riper flavour spectrum and textural palate (both derived from the rich clay soils of the vineyard) with an underlying minerality.

Cool fermentation with cultured yeast in stainless steel tanks was used to retain the fresh aromatics. This was balanced by a portion of the fruit (15%) subjected to traditional winemaking practices; hand picked, whole bunch pressed and fermented with wild yeast in seasoned oak barrels, adding texture and length to the final wine.

The result is a hand crafted wine combining the bright fresh fruit characters typical of Marlborough with an underlying minerality, structure and texture.



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Quality Handcrafted Wines Inspired by Tradition