AUNTSFIELD
NEW ZEALAND
Single Vineyard

CHARDONNAY 2018
SOUTHERN VALLEYS • MARLBOROUGH

Auntsfield continues the proud heritage of Marlborough's first vineyard and winery established in 1873.

Our Single Vineyard 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 of the vineyard.

Auntsfield produces Chardonnay with finesse, restraint, honed focus and a textured mineral structure. Only the best fruit is used with the resulting wine showing a real sense of place that showcases the mineral structure of the old clay soils of the vineyard.

TASTING NOTES

COLOUR: Rich straw gold

AROMA: Intense and complex, this wine displays aromas of ripe peach, fig, toasted almond, vanilla and oatmeal on the nose.

PALATE: A concentrated palate that displays excellent depth and weight, wonderfully complemented by creamy mouthfeel and bright acidity.

ANALYSIS: Alc. 13.5% | pH 3.24 | TA 7.1

WINEMAKER NOTES

The fruit for this wine was hand harvested and whole bunch pressed, allowing clean and intensely flavoured juice to be pressed from the grape. The juice was fermented in French oak barriques, with a combination of indigenous and cultured yeast, followed by extended barrel ageing on yeast lees. Maturation allowed the oak flavours to gently integrate with the fruit and yeast lees characters and develop increased richness and complexity in the wine.

VITICULTURALIST NOTES

The 2018 season was characterised by regular rainfall at key growth stages. A very dry and warm early summer was followed by wetter more challenging conditions with vineyard work focused around reducing yields and keeping the canopies open and dry. This allowed the fruit to ripen in the cooler conditions of early autumn to optimum ripeness. A season that rewarded dedicated viticulture, vigilance, low cropping and earlier ripening fruit.