



AUNTSFIELD
NEW ZEALAND

Single Vineyard

SAUVIGNON BLANC 2025
SOUTHERN VALLEYS • MARLBOROUGH

Auntsfield continues the proud heritage of Marlborough's first vineyard and winery established in 1892.

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.

Sauvignon Blanc - Auntsfield Estate aims to produce 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.

TASTING NOTES

COLOUR: Pale straw

AROMA: Lifted and pure aromas of fresh passionfruit, citrus blossom and lime. Notes of dried herbs, lemongrass, papaya and jalapeno add pungency and intensity to the aromatics.

PALATE: Powerful, tight and elegant. This wine displays intense ripe fruit flavours of passionfruit juice and white peach, with citrus notes of lime and grapefruit pith. The palate has intense concentration and generous weight, balanced by an underlying minerality and tight structure to shape a wine with lively tension and textural balance.

ANALYSIS: Alc. 13.0% | pH: 3.06 | TA: 7.0

WINEMAKER NOTES

Picked during cool evenings, fermentation at low temperatures in stainless steel tanks was utilised to retain the fresh varietal aromatics with 10% fermented with indigenous yeast. After fermentation, the wine underwent an extended period of lees contact, adding texture and length to the wine. The result is a hand-crafted wine combining the bright fresh fruit characters with an underlying minerality and fine structure.

VITICULTURIST NOTES

The 2025 season was characterised by excellent yields and a warm dry long Summer. Regular winter rainfall and a warm late spring encouraged optimal canopy growth and fruit set. Summer was dry but stayed relatively cool resulting in healthy vines with no disease or water stress. Many hours were spent throughout the season reducing yields to optimal levels. There was a slow progression into Autumn with a long, drawn-out ripening period where the fruit reached optimum ripeness in perfect harvest conditions.



THE COWLEY FAMILY CONTINUE AUNTSFIELD'S LEGACY OF WINEMAKING AND GRAPE GROWING
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