

VINO FINO

Explore a World of Wine

AUNTSFIELD COB COTTAGE CHARDONNAY 2020



\$41.99

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|---------------|------------------|----------|-----------------|
| Product Code: | 4606 | Closure: | Screw Cap |
| Country: | New Zealand | Unit: | Each |
| Region: | Marlborough | Volume: | 750ml |
| Sub Region: | Southern Valleys | Alcohol: | 14.0% |
| Style: | White | Grape: | 100% Chardonnay |
| Variety: | Chardonnay | | |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2020 Vintage)

"Auntsfield continues the proud heritage of Marlborough's first vineyard and winery established in 1873. Our Single Block wines display qualities distinctive to grapes grown within a defined area at Auntsfield Estate. Consistent quality and character over many vintages has separated these single blocks out as producing our Reserve Wines.

Cob Cottage Chardonnay – This small 2 hectare block is situated at the very southern elevated corner of the vineyard next to some old Oak trees. It has a unique free draining soil made up of crushed Greywacke rock that has fallen from the steep hill behind.

Concentrated aromas of stone fruit with ripe nectarine and white peach with undertones of citrus peel. Lifted notes of dried herbs and wood spice compliment nuanced aromas of roasted hazelnut, wet stone and honeycomb. The palate is concentrated and beautifully textured with generous fruit weight. The fruit weight and oak balance layer with luscious acidity to provide a superb fresh, linear and creamy structure.

The fruit is hand-picked into small baskets. It is hand sorted then gently whole bunch pressed, and the juice left to ferment spontaneously in French oak barrels (20% new oak). After fermentation the wine is aged in barrel on yeast lees for 11 months. Regular lees stirring added greater pallet weight and richness which balances the structure and complexity of this

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wine."

5 Stars & 96/100 Sam Kim, Wine Orbit, June 2023 (2020 Vintage)

"Gracefully styled and elegant, the wine shows white flesh stone fruit, roasted almond, wet limestone and oatmeal nuances on the nose. The superbly concentrated palate displays outstanding weight and focus. Gorgeously fine and restrained, yet with power and persistency, it's wonderfully structured by firm acidity, finishing superbly long and engaging. At its best: now to 2032."

4 Stars Cuisine Chardonnay Tasting, September 2024 (2020 Vintage)

"Pale lemon in the glass with a youthful green hue. The nose is fresh and clean with aromas of peach, nectarine and lemon citrus. The medium-weighted palate is bright and vibrant with a focussed acid line that runs the length of the wine."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch