VINO FINO
Explore a World of Wine

AUNTSFIELD MÉTHODE ANCESTRALE (PÉT-NAT) 2025

HOT PRICE



$31.99

Product Code:	8060
Country:	New Zealand
Region:	Marlborough
Sub Region:	Southern Valleys
Style:	Sparkling
Variety:	Pét Nat (Ancestral Method)

Closure:	Bottle Cap
Unit:	Each
Volume:	750ml
Alcohol:	11.5%
Grape:	100% Muscat Petits a Grains

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

Winery notes (2025 Vintage)
"This wine pays tribute to David Herd, who established Marlborough's first commercial vineyard and winery at Auntsfield in the 1870s. Using David's original vineyard site and specific Muscat Clone, this wine is made by applying the Methode Ancestrale technique, which can be traced to production of the first sparkling wine "Blanquette de Limoux" in 1531. As in the 153o's and 1870's, fermentation with natural yeast is completed in bottle. The result is a wine that honours the foundational work of our ancestors and celebrates continued discovery and pleasure.

With each bottle being its own fermentation no two bottles are the same. With little sulphur in bottle, this wine evolves in the glass. Initially this wine has fresh aromas of fresh apple, elderflower, nashi pear with hints of mint, and wild honey. In the glass, the brighter apple and pear notes dissipate and reveal more of the Muscat floral and exotic spice aromas. The palate is light and lively with a fresh and crisp acidity. Light yeast lees in bottle give a generous weight to the palate, with a brioche and almond flavours complementing the floral varietal aromatics.

The historic Petits Grains Muscat block is exactly where it all started at Auntsfield in 1892. These vines are trained along the old wire and Manuka posts as they historically were. This block has the potential for heavy crops, so we spend a lot of time carefully removing leaves very early in the season before flowering to reduce the bunch sizes and number of berries that set.

Each bunch is carefully tended to during the growing season as this variety is fragile and requires optimum conditions to fully express the incredible aromatics of Muscat."

Rated Excellent & 93/100 Cameron Douglas MS, October 2025 (2025 Vintage)
"A wine with a natural cloudiness upon opening as part of the traditional winemaking and style. A bouquet and palate of lees and citrus flesh, lemon peel and lime then mineral and wet stone chalky soil ideas. Crisp and dry, delicious with a core of citrus and lees flavours, great mouthfeel and charm, distinctively different, fresh and saline. The mousse sits nicely framing the fruit and carrying the flavours though the acid line as well. Best drinking from 2025 through 2028+."

93/100 Susie Barrie MW & Peter Richards MW (UK), Susie & Peter New Zealand Wines of the Year 2026 (NV)
"...For this particular wine, when the fermentation is nearing completion and a small amount of sugar remains, the wine is chilled, racked, clarified and bottled under crown cap. Gradually the fermentation kicks off again and, once complete, the yeast is left in the bottle. The result is an aromatic, grapey fizz with floral hints and a faint odour of fermentation. With just 11.5% alcohol, it’s a lighter, upbeat style, with an endearing touch of rusticity and plenty of oldschool charm."

91/100 Stephen Wond MW, The Real Review, January 2026 (2025 Vintage)
"Creamy, lively mousse: a pét nat with very floral, lemony, tree lucerne aromas and a refreshing yet earthy palate with grainy, quinine phenolics. Accessible and perfumed, tapering down with stony acidity to the dry finish. An up-front style to enjoy immediately."

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

© 2026 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021