

VINO FINO

Explore a World of Wine

AUNTSFIELD SOUTH OAKS SAUVIGNON BLANC 2020



Original price was: \$41.99. ~~\$33.99~~ Current price is: \$33.99.

Product Code:	5848	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Southern Valleys	Alcohol:	14.0%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc		



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.

South Oaks Barrel Fermented Sauvignon Blanc - 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.

Sweet and fragrant with rock melon, nectarine and mandarin peel. Lifted notes of dry herbs, lime leaf, supplemented by complex aromas of nougat and toasted almond. This wine displays tension and great length. The palate is tight and fresh, supported with a dense fruit weight and underlying chalky minerality providing linear structure. The mouthfeel is intense and yet seamless and balanced.

The fruit is hand-picked, hand sorted then whole bunch pressed. A proportion of juice is fermented on skins. Fermentation begins naturally (without inoculation) the juice is fermented in French oak vessels. After fermentation the wine is aged in

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French oak barrels on yeast lees for 10 months."

5 Stars & 96/100 Sam Kim, Wine Orbit, November 2021 (2020 Vintage)

"Elegantly complex and enticing, the wine shows white flesh nectarine, green rockmelon, feijoa and oatmeal characters with a hint of nougat. It's immensely concentrated on the palate displaying outstanding depth and weight, wonderfully complemented by textured mouthfeel and bright acidity. Impeccably composed and seductively stylish. At its best: now to 2030."

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