

ISABEL ESTATE



MARLBOROUGH

2023 Isabel Estate Marlborough Sauvignon Blanc

VARIETY: Sauvignon Blanc
VINEYARD: Isabel Estate Blocks 1,4,5 & 6
CLONES: UCD 1 and 2, BDX 316 and 317, MS
WINEMAKER: Jeremy McKenzie

OENOLOGY:

All harvesting was carried out in the cool of the early morning to retain freshness and purity. Each block was picked and fermented separately to allow for a range of yeast strains to be used, giving greater options at blending. A short period of skin contact prior to pressing allowed for the extraction of as much flavour as possible from the grape skins before they are separated from the juice. After cold settling the juice was predominantly fermented in stainless steel tanks, to retain freshness and purity, with 5% being fermented in 500L French oak barrels to add complexity and a textural mouth feel to the wine.

TASTING NOTES:

A captivating bouquet unveils grapefruit, citrus, lemongrass, and passionfruit notes. The concentrated palate offers vibrant citrus and tropical fruits, transitioning to a creamy mid-palate and a mineral finish. Perfectly suited for pairing with barbecued fish or steamed mussels.

WINE ANALYSIS:

Alcohol: 13.0%
pH: 3.18
TA: 7.6 g/L

