

Isabel Estate Single Vineyard Pinot Gris 2025

Range Story

The Isabel Estate Single Vineyard range represents a distinctive expression of each season from our beloved Wairau Valley home in the Marlborough region. Sourced exclusively from our estate and with a commitment to sustainable viticulture, we craft wines of precision with unique character, complexity and elegance.

Variety/Vineyard

Pinot Gris Clones Barrie, 6, 2-21, 2-15

Vintage

2025

Tasting Notes

Crisp red apple and pear intertwine with underlying ginger spice and brioche aromas giving this Pinot Gris immediate appeal. Crafted in a dry style the wine shows precision and restraint yet delivers an expressive palate with layers of pear, nectarine and baked apple tart. A creamy and textural mid palate add weight and complexity to the wine leaving a lasting impression. Drinking beautifully now and will continue to show well over the next few years.

Viticulture:

A typically warm October through to December allowed for good fruit set, a return to normal yield levels, and a good start to the season. This was followed by a cool and wet February delaying ripening and the start of picking until the last week of March. Meticulous picking decisions ensured we harvested fruit in prime condition. The extended ripening period delivered us fruit showing great balance and elegance.

Winemaking

All harvesting was conducted in the cool of the early morning to retain freshness and purity. Each block was picked and fermented separately with thoughtful use of yeast strains to provide greater options at blending. The wine was left on fine lees for a number of months after fermentation to develop richness and depth of flavour.

Cellaring Potential

Recommended to be consumed on release can be cellared for 2-3 years.

Serving Suggestions

Serve with freshly shucked oysters or lobster in a rich, garlic butter sauce.

Wine Analysis

13% Alc

Winemaker

Jeremy McKenzie

Accolades

91pts Jane Skilton, The Real Review

