

ISABEL

ESTATE

Isabel Estate Single Vineyard Sauvignon Blanc 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

Sauvignon Blanc Clones: UCD 1 and 2, BDX 316 and 317, MS.

Isabel Estate Blocks 1, 4, 5 & 6.

Vintage

2025

Tasting Notes

Lively aromatics of yuzu lemon and sour grapefruit lift from the glass accented by passionfruit and sweet basil. The palate is defined by its vibrant tension, where layers of ruby grapefruit, honeydew melon, and key lime are beautifully balanced. Partial fermentation in seasoned French oak adds a delicate creaminess and a hint of wet river stone, enriching the wine's striking mineral edge and bright acidity.

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

Harvesting occurred in the cool early mornings to preserve the wine's freshness and purity. Each vineyard block was harvested and fermented separately, allowing for a variety of yeast strains to enhance blending options. A brief period of skin contact before pressing ensured maximum flavour extraction from the grape skins. After cold settling, most of the juice was fermented in stainless steel tanks to maintain its freshness, while a small portion was fermented in French oak barrels and amphorae to add depth, complexity, and texture to the final wine.

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

12.5% Alcohol

3.2 pH

8.4 TA

3.6 g/L RS

Winemaker Jeremy McKenzie

Accolades

Gold Medal - New Zealand International Wine Show 2025

Gold Medal - Marlborough Wine Show 2025

