

ISABEL ESTATE



MARLBOROUGH

2021 Aratoro Chardonnay

HARVEST DATES: 16.3.2021

VINEYARD: Isabel Estate Blocks 1

VARIETY: Chardonnay, Clones: Mendoza

VITICULTURE:

This wine is crafted from some of the oldest vines on the estate, our Mendoza clone Chardonnay. The vines are 30+ years old and are naturally low yielding, also an attribute of the clone. This gives us fruit with great concentration and acidity. Canopy management throughout the growing season ensures the right amount of exposure of fruit to allow airflow through the canopy but avoid any sunburn to the fruit. Close vine planted at 4500 vines per hectare. The fruit was all hand picked over a number of days, leaving some fruit to hang longer and develop and add elements of ripe fruit concentration.

WINEMAKERS: Jeremy McKenzie

HARVEST ANALYSIS: Brix: 22.9
TA: 8,2 g/l
pH: 3.1

YEAST: Wild

BOTTLING DATE: August 2022

OENOLOGY:

The hand picked fruit was whole bunch pressed to gently extract the juice without phenolic pick up. A short cold settle period followed before the wine was transferred to French oak barrels for fermentation which can continue until the start of Winter. The is fermented 100% with wild, native yeasts fermentation in a mix of 500 L puncheons and 228 L barrels with 35% being new French oak. The wine undergoes natural malolactic fermentation in the spring and the wine is blended late spring prior to the picking of the next vintage after a whole 12 months in barrel.

TASTING NOTE:

An intricate and bold wine unveils nuances of smoky gunflint, ripe white peach, and succulent nectarine, complemented by subtle undertones of zesty lemon and salty lime. On the palate, rich flavours of roasted almond and brioche intertwine gracefully, while a delicate essence of grapefruit adds depth and liveliness. Its mineral character imparts a sense of terroir, while a fine, persistent acidity lends structure and promises excellent ageing potential. With its vibrant energy and enduring finish, this wine epitomises elegance and longevity.

WINE ANALYSIS:

13.5% alcohol
3.18 pH
6.9 titratable acidity
2 g/l residual sugar



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