

# ISABEL ESTATE



MARLBOROUGH

## 2021 ARATORO PINOT NOIR

**HARVEST DATES:** 11/3/21 to 19/3/21

**VINEYARD:** Isabel Estate Block 2 + Block 4

**VARIETY:** Pinot Noir Clones 777, 5, Abel

### VITICULTURE:

2021 was a low yielding vintage that produced exceptional quality fruit with great concentration. Careful canopy management throughout the growing season and consistent warm dry growing conditions meant that the acid levels remained high and the fruit matured perfectly, developing full flavour on the vine.

**WINEMAKERS:** Jeremy McKenzie

**HARVEST ANALYSIS:** Brix: 23.7-24.0

TA: 8.7-9.1g/l

pH: :3.18-3.28

**YEAST:** Wild

**BOTTLING DATE:** 11=/08/22

### OENOLOGY:

The wine is a blend of three Pinot Noir clones, 777, Abel and clone 5. These clones were hand picked and fermented in separate 4 tonne open top stainless steel fermenters. 80% of the fruit was destemmed with the remaining 20% being added to the fermenters as whole

bunches. Both parcels underwent a short 3 day cold soak before starting natural fermentation. Primary fermentation lasted around 10 days when the peak temperature reached 30 degrees. After a further 6 days on skins the wine was pressed to a mixture of 30% new French oak barrels and older seasoned barrels. The wine aged on fine lees for 11 months where it underwent natural malolactic fermentation before being carefully extracted from the barrel and prepared for bottling in the spring. Aged in our underground cellar.

### TASTING NOTE:

This opulent and complex Pinot Noir presents an aromatic bouquet of boysenberry, cherry, and delicate violets. On the palate, it delivers a rich spectrum of flavour, featuring indulgent black cherry, subtle hints of dried herbs, and a generous touch of French oak. Silky yet sturdy tannins contribute to its refined structure and harmony, while undertones of vanilla and Mocha introduce captivating layers of depth. With its well-defined core and luxurious texture, this wine epitomizes sophistication and finesse.

### WINE ANALYSIS:

13.5% alcohol

3.64 pH

6.4titratable acidity

.3 g/l residual sugar



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