

Isabel Estate Aratoro

Pinot Noir 2023

Range Story

Aratoro (meaning 'path of discovery') is the Icon range for the Estate. This single vineyard wine is crafted from some of the oldest vines on the Isabel Estate vineyard. The best parcels of vintage, grown on our exceptional Estate have been selected to champion grape character and a unique sense of place.

Variety/Vineyard

Pinot Noir Clones 777, 5, Abel

Vintage

2023

Tasting Notes

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.

VITICULTURE:

2023 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 elevated and the fruit matured perfectly, developing full flavour on the vine.

Winemaking

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 week 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 in our underground cellar before being carefully extracted from the barrel and prepared for bottling in early autumn.

Cellaring Potential

Drink now - 10 years

Serving Suggestions

Serve with duck confit or roast duck with cherry sauce.

Wine Analysis

13.5% alcohol

3.64 pH

6.4titratable acidity

0.3 g/l residual sugar

Winemaker

Jeremy McKenzie

