ISABEL ESTATE



MARLBOROUGH

2021 Chardonnay

OUR STORY:

Isabel Estate is one of the original Marlborough vineyards with some of the oldest vines in the region on original rootstock. A single estate, each parcel expresses the distinctive characters of each individual patch of terroir, contributing to Isabel Estate's distinguished wines of elegance and finesse. With a winemaking ethos combining new-age proficiency and traditional craftsmanship, Isabel Estate delivers award-winning wines of unique character and distinction. Isabel Estate's commitment to quality and sustainability through every step of the production process is paramount, with 100 percent of the wines grown and bottled within the estate.

OUR ESTATE RANGE:

Showcases just what old vine, Marlborough fruit can do. The wines are an expressive example of our Estate's terroir, setting the bar in showcasing just what our talented winemaking team are capable of. It far exceeds the title of entry range and sets the benchmark for competitors as to what wines from the region should and can taste like.

WINEMAKERS: Jeremy McKenzie

VINEYARD: Isabel Estate Blocks 1, 3 & 4

VARIETY: Chardonnay

Clones: Mendoza, 95 and 548

OENOLOGY:

Picking commenced on the 19th of March with some of our younger vine fruit and was completed with the picking of our old vine Mendoza clone fruit on the 4th of April. Each clone being picked at optimal ripeness, while also maintaining good acidity. All fruit was whole bunch pressed and settled in tank overnight before being transferred to a mixture of barrels and puncheons for 100% wild fermentation. The wine was left to age in barrel and undergo 100% malolactic fermentation. After 11 months in barrel the wine was blended in tank where it aged on lees for a further five months before being filtered and bottled.

TASTING NOTE:

These wines benefit from a sustainable viticulture and winemaking approach and epitomise the region's reputation for world-class and award-winning wines This Chardonnay is a wine of elegance, complexity, depth and class. Characters of white nectarine complemented by intriguing gun smoke and flint, vanilla bean and French oak toastiness will delight even the fussiest of Chardonnay devotees.

WINE ANALYSIS:

Alcohol: 13.8% pH: 3.2 TA: 6.5g/l

RS: 2.6 g/l



