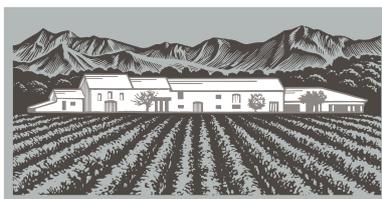


ISABEL ESTATE



MARLBOROUGH

2021 Sauvignon Blanc

HARVEST DATES: 18th March – 25th March 2021

VINEYARD: Isabel Estate Blocks 4, 5 & 6

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

VITICULTURE:

The 2020/21 growing season was another warm one with minimal rainfall from December through until harvest. Early season frosts resulted in lower than average yields and an earlier start to harvest than we normally experience. The Estate saw average Sauvignon Blanc yields of 10 tonnes/hectare. Fruit quality was exceptional, showing concentration and ripe acidity and with no rain picking decisions were made easy, picking at optimal ripeness.

WINEMAKERS: Jeremy McKenzie & Josh Hammond

HARVEST ANALYSIS: Brix: 21.2 - 22.4
TA: 7.9 - 9.0 g/l
pH: 3.08-3.24

BOTTLING DATE: September 2021

OENOLOGY:

Jeremy McKenzie & Josh Hammond: All harvesting was carried out in the cool of the early morning to retain freshness and purity. Each block was picked and fermented separately to allow for a range of yeast strains to be used, giving greater options at blending. A short period of skin contact prior to pressing allowed for the extraction of as much flavour as possible from the grape skins before they are separated from the juice. After cold settling the juice was predominately fermented in stainless steel tanks, to retain freshness and purity, with 5% being fermented in 500L French oak barrels to add complexity and a textural mouth feel to the wine.

TASTING NOTE:

An alluring nose displays notes of grapefruit and citrus with hints of lemongrass and passionfruit. The palate is concentrated and layered with bright citrus and tropical fruits giving way to a creamy mid palate and mineral finish. A perfect match with whole barbequed fish or freshly steamed mussels.

WINE ANALYSIS:

13.0 % alcohol
3.08 pH
7.8g/l titratable acidity
3.8 g/l residual sugar

