ISABEL
ESTATE

Isabel Estate Single Vineyard Chardonnay 2025

Range Story

The Isabel Estate Single Vineyard range represents a distinctive expression of each season from our beloved Wairau Valley home in the Marlborough region. Sourced exclusively from our estate and with a commitment to sustainable viticulture, we craft wines of precision with unique character, complexity and elegance.

Variety/Vineyard

Chardonnay Clones: Mendoza, 95 and

548 | Isabel Estate Blocks 1, 4, 5 & 6

Vintage

2025

Tasting Notes

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.

VITICULTURE:

A typically warm October through to December allowed for good fruit set, a return to normal yield levels, and a good start to the season. This was followed by a cool and wet February delaying ripening and the start of picking until the last week of March. Meticulous picking decisions ensured we harvested fruit in prime condition. The extended ripening period delivered us fruit showing great balance and elegance.

Winemaking

Picking commenced with some of our younger vine fruit and was completed with the picking of our old vine Mendoza clone fruit. 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.

Cellaring Potential

Although enjoyable when young, this wine will continue to harmonize and evolve over the next 3 to 10 years from its vintage.

Serving Suggestions

Serve with freshly shucked oysters or lobster in a rich, garlic butter sauce.

Wine Analysis

Alcohol: 13.5%

pH: 3.23

Winemaker Jeremy McKenzie

