ISABEL
ESTATE

Isabel Estate Single Vineyard Sauvignon Blanc 2026

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
Sauvignon Blanc
Clones: MS, UCD 1 & 2, BDX 316 & 317.
Isabel Estate Blocks 1, 4, 5, 6 & WS.

Vintage
2026

Tasting Notes
A blend of our finest vineyard parcels, crafted to express the purity and complexity of the Isabel Estate vineyard. Aromas of grapefruit, lime and restrained passionfruit are complemented by lifted nettle, fresh herbs and a delicate wet stone minerality. The palate is elegant and finely detailed, driven by vibrant natural acidity that creates a beautifully salivating mouthfeel. Precise citrus and subtle tropical fruit flavours are supported by refined texture, leading to a long, focused finish defined by purity, poise and precision.

Viticulture
The 2026 growing season brought warm, settled weather and an early harvest, creating an exceptional foundation for fruit quality. Moderate yields and healthy canopies enabled even ripening, while dry conditions kept disease pressure at bay. Meticulous vineyard management and selective harvesting ensured each parcel was picked at peak perfection. The resulting wines showcase outstanding concentration, vibrant acidity, and a true expression of Isabel Estate's terroir.

Winemaking
Harvested in the cool early mornings to preserve purity, each vineyard block was fermented separately using various yeast strains to maximize blending options. With brief skin contact prior to pressing for flavour extraction the juice was then gently cold settled over 48 hours. Most of the juice was fermented in stainless steel to maintain crispness while a small portion underwent wild fermentation in French oak barrels for added complexity and structure. All parcels were kept on full lees until blending to further build weight and texture.

Cellaring Potential
Recommended to be consumed on release can be cellared for 2-3 years.

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

Wine Analysis
12.5% Alcohol

3.13 pH

7.1 g/L TA

3.5 g/L RS

Winemakers
Jeremy McKenzie & Nick Lamain

