

ISABEL ESTATE



MARLBOROUGH

2021 Pinot Gris

HARVEST DATES: 9th March – 25th March 2021

VINEYARD: Isabel Estate Blocks 2, 3 & 6

VARIETY: Pinot Gris
Clones: Barrie, 6, 2-21, 2-15

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: 22.1 – 23.0 brix
TA: 7.8 – 8.5 g/l
pH: 3.22 – 3.40

BOTTLING DATE: September 2021

OENOLOGY:

All harvesting was conducted 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. Around 5% was fermented naturally in French oak barrels to help build texture and palate weight into the final wine. The wine was left on fine lees for a number of months after fermentation to develop richness and depth of flavour.

TASTING NOTE:

Red apple, pear, jasmine and subtle underlying ginger spice aromas give this Pinot Gris immediate appeal. Crafted in a dry style the wine shows precision and restraint yet delivers an expressive palate with layers of pear, nectarine and baked apple tart. A creamy and textural mid palate add weight and complexity to the wine leaving a lasting impression. Drinking beautifully now and will continue to show well over the next few years.

WINE ANALYSIS:

13 % alcohol
3.35 pH
6.0g/l titratable acidity
5.2 g/l residual sugar

