

ISABEL ESTATE



MARLBOROUGH

2018 Chardonnay

HARVEST DATES: 21st March – 30th March 2018

VINEYARD: Isabel Estate Blocks 1, 3 & 4

VARIETY: Chardonnay
Clones: Mendoza, 95 and 548

VITICULTURE:

Marlborough experienced a windy summer, requiring early season watering to maintain canopy health. As summer progressed, the temperature cooled and inclement weather helped reduce yield naturally, which helped ensure optimal flavour and ripening potential. Viticultural expertise and perfect picking decisions rose to meet the challenge of heavy rainfall on several occasions during the season. As a result of the moderate flowering, we had evenly mature bunches with good berry numbers, although overall yield was down slightly on seasonal averages.

WINEMAKERS: Jeremy McKenzie & Josh Hammond

HARVEST ANALYSIS: Brix: 22.0 – 23.5 brix
TA: 7.9 – 8.9 g/l
pH: 3.15 – 3.32

BOTTLING DATE: June 2019

ACCOLADES:

Gold Medal – Marlborough Wine Show 2019
Gold Medal – New Zealand Wine of the Year Competition 2019

OENOLOGY:

Picking commenced and was completed in the last two weeks of March, taking advantage of intermittent dry spells in the weather to ensure the fruit was picked with good fruit concentration and ripeness. In some blocks multiple picks were carried out, picking some fruit earlier to capture freshness and acidity, and the remaining fruit later to capture some of the riper fruit notes Chardonnay is known for. All fruit was whole bunch pressed and settled in tank overnight before being transferred to barrel for fermentation. Predominately wild fermented with a small portion inoculated to enhance fruit notes. Extended time of lees in barrel allows the wine to soften and increase in complexity over time.

TASTING NOTE:

Displaying a brilliant straw and lime tinted hue, the wine delivers a fragrant and complex medley of white nectarine and gun smoke complemented by underlying notes of flint, vanilla bean and toasty aromas. The palate displays restraint and is tightly woven with hints of French oak, creating a wine with class and evolution with bottle age.

WINE ANALYSIS:

13.6 % alcohol
3.44 pH
6.1g/l titratable acidity
2.2 g/l residual sugar

