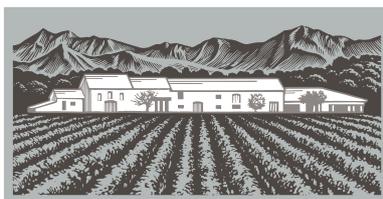# ISABEL ESTATE

MARLBOROUGH

2019 Pinot Gris

HARVEST DATES: 23rd March – 27th March 2019

VINEYARD: Isabel Estate Blocks 1, 3 & 6

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

VITICULTURE:

The 2018/19 growing season started with intermittent rain throughout spring. This continued through flowering and impacted on the fruitfulness of the vines, meaning the Pinot Gris blocks yielded lower than typical crop levels. Summer temperatures were particularly hot for the region and minimal amounts of rain were recorded throughout December and January. Lower yields and the warm conditions resulted in harvest starting earlier than normal. The fruit was picked in pristine condition with great flavour and balanced acidity.

WINEMAKERS: Jeremy McKenzie & Josh Hammond

HARVEST ANALYSIS:
Brix: 22.1 – 23.2 brix
TA: 7.7 – 8.6 g/l
pH: 3.24 – 3.44

BOTTLING DATE: September 2019

ACCOLADES:

92 Points by Mike Bennie
"This is a straight up, darn good drink."
(The Wine Front, 2019)

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. A small portion 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:

The Isabel Estate Marlborough Pinot Gris 2019 is light lemon in colour and has appealing aromas of red apple, pear and subtle underlying ginger spice. Crafted in a dry style, it shows refinement and restraint yet delivers an expressive palate with layers of pear, nectarine and baked apple tart. A creamy, textural mid palate adds to the complexity of the wine and gives the wine great length. Drinking beautifully now and will continue to evolve over the next few years.

WINE ANALYSIS:

13.3 % alcohol
3.42 pH
6.6g/l titratable acidity
6.2 g/l residual sugar