

ISABEL ESTATE



MARLBOROUGH

2017 Pinot Noir

HARVEST DATES: 21st March – 2nd April 2017

VINEYARD: Isabel Estate Blocks 2 & 4

VARIETY: Pinot Noir
Clones: 114 and 115, 5, Abel

VITICULTURE:

Isabel Estate experienced a thriving 2017 vintage for Pinot Noir. Cooler weather in spring led to a longer than usual flowering season that resulted in smaller and looser bunches and berries. Summer temperatures were unusually mild for Marlborough, regulated by fresh easterly breezes and light cloud cover. Intermittent autumn rain and some cool days help slow ripening, with the latter essential for developing great Pinot Noir. The majority of blocks were harvested prior to rain and carried typical strong Isabel Pinot Noir characters. The sporadic rain events had limited effect on the dry farmed (irrigation-free) deep rooted vines that were able to regulate their uptake of water. The overall strong growing season and low yielding vines allowed for intense flavour development and the ability to pick with phenological ripeness.

WINEMAKERS: Jeremy McKenzie & Josh Hammond

HARVEST ANALYSIS: Brix: 23.2 – 23.9 brix
TA: 8.9 – 9.8 g/l
pH: 3.2 – 3.4

BOTTLING DATE: June 2017

ACCOLADES:

Trophy - Champion Pinot Noir 2017 at Marlborough Wine Show 2018

OENOLOGY:

Each individual hand pick was stored separately to maintain individuality and selection opportunity for later blending. The fruit was fermented into 4-tonne stainless steel tanks with a significant portion of wild ferment. It was then held cold for seven days prior to fermentation to help extract flavour components and to enhance colour stability. A selection of tanks contained 15-20% whole clusters, in which bunches were added to the fermentation to add a stems component and offer a further layer of complexity. The fermentation process transpired over 7-10 days at a temperature peak of 32°C where the wine becomes dry. Post this period the wines are left on the skins to macerate and develop supple sinew-like tannins before the wine was pressed, then transferred to a mixture of 35 per cent new French oak and older seasoned 228-litre oak barriques. The barrels were regularly tasted during maturation until the desired balance and flavour profile was achieved. During this time in oak, the young wine completed natural malolactic fermentation. The wine was then carefully extracted from oak, blended and prepared for bottling.

TASTING NOTE:

A captivating ruby red in colour matches an aromatic nose that unveils itself with layers of wild flowers, perfumed violets and red cherry notes. Concentrated flavours of black cherry, Kalamata olive and dried herb intertwine with sinewy tannins and judiciously selected French oak to create a long, memorable finish. Attractive in its youth with fruit purity, it will make an equally great sleeper with bottle age developing extra complexity.

WINE ANALYSIS:

13.7 % alcohol 3.64 pH
6.2g/l titratable acidity

