

ISABEL ESTATE



MARLBOROUGH

2019 Sauvignon Blanc

HARVEST DATES: 14th March – 28th March 2019

VINEYARD: Isabel Estate Blocks 1, 5 & 6

VARIETY: Sauvignon Blanc
Clones UCD 1 and 2,
BDX 316 and 317, MS

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 Sauvignon Blanc blocks yielded 10-12 tonnes/hectare. 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: 20.6 – 22 brix
TA: 7.8 – 8.7 g/l
pH: 3.15 – 3.23

BOTTLING DATE: August 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 short period of skin contact prior to pressing allowed for the extraction of as much flavour as possible from the grape skins before they are separated from the juice. After cold settling, the juice was predominately fermented in stainless steel tanks, to retain freshness and purity, with 5% being fermented in 500L French oak barrels to add complexity and a textural mouthfeel to the wine.

TASTING NOTE:

A pure tropical fruit nose of passionfruit and gooseberry gives way to nuances of blackcurrant, grapefruit and underlying flinty aromas. The palate is concentrated and enticing, coupled with the classic Isabel “Old Vine” mineral tones, making this wine refreshing and traditional in style. A creamy mid palate and balanced acidity gives the wine weight and length, and makes it a great accompaniment to freshly caught fish or mussels.

WINE ANALYSIS:

13.1 % alcohol
3.25 pH
6.8g/l titratable acidity
3.2 g/l residual sugar

