

# ISABEL ESTATE



MARLBOROUGH

## 2018 Wild Barrique Chardonnay

**HARVEST DATES:** 21st March – 29th March 2018

**VINEYARD:** Isabel Estate Blocks 1 & 3

**VARIETY:** Chardonnay  
Clones: Mendoza & Clone15

### 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: 22.3 – 23.4 brix  
TA: 7.7 – 9.1 g/l  
pH: 3.10 – 3.35

**BOTTLING DATE:** June 2019

### ACCOLADES:

Trophy – Champion Chardonnay at New Zealand Wine of the Year Competition 2019

Trophy – Best Marlborough Wine at 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:

A powerful and vibrant wine displaying notes of gun smoke and struck match, complemented by white peach and nectarine. Brioche and roasted almond notes add to the complexity of this wine. Citrus and lime notes give the palate poise and restraint and complement the hints of French oak. A lively wine that will age gracefully.

### WINE ANALYSIS:

13.4 % alcohol  
3.47 pH  
6.1g/l titratable acidity  
2.0 g/l residual sugar

