

Isabel Estate Aratoro

Chardonnay 2024

Range Story

Aratoro (meaning 'path of discovery') is the Icon range for the Estate. This single vineyard wine is crafted from some of the oldest vines on the Isabel Estate vineyard. The best parcels of vintage have been selected to champion grape character and a unique sense of place.

Variety/Vineyard

Chardonnay. Clones: Mendoza

Vintage

2024

Tasting Notes

Bold yet intricate, this wine reveals layered aromas of smoky gunflint, succulent nectarine, and ripe white peach, underscored by hints of Meyer lemon and salty lime. The palate is elegant and finely focused, balancing fleshy stone fruits and zesty grapefruit with a distinctive wet riverstone minerality. Framed by fine, chalky acidity, the wine possesses a vibrant energy and an enduring finish. It is a true expression of our terroir, crafted for elegance and long-term cellaring.

VITICULTURE:

This wine is crafted from some of the oldest vines on the estate, our Mendoza clone Chardonnay. The vines are 30+ years old and are naturally low yielding, also an attribute of the clone. This gives us fruit with great concentration and acidity. Canopy management throughout the growing season ensures the right amount of exposure of fruit to allow airflow through the canopy but avoid any sunburn to the fruit. Close vine planted at 4500 vines per hectare.

Winemaking

The hand-picked fruit was a whole bunch pressed to gently extract the juice without phenolic pick up. A short cold settle period followed before the wine was transferred to French oak barrels for fermentation which often continues until the start of Winter. The juice is fermented 100% with wild, native yeasts. Fermented in a mix of 500 L puncheons and 228L barrels with 30% being new French oak. The wine undergoes natural malolactic fermentation in the spring and the wine is blended in March prior to the picking of the next vintage after 12 months in the barrel.

Cellaring Potential

Drink now - 10 years

Serving Suggestions

Serve with freshly shucked oysters or lobster in a rich, garlic butter sauce.

Wine Analysis

13.5% alcohol

3.25 pH

1.5 g/L total sugars

Winemaker

Jeremy McKenzie

