

ISABEL

ESTATE



WAIRAU VALLEY

2019 ARATORO CHARDONNAY Single Vineyard

HARVEST DATES: 15th March – 19th March 2019

VINEYARD: Isabel Estate Blocks 1 and 3

VARIETY: Chardonnay
Clones: Mendoza

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 ensure 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. The fruit was all hand picked over a number of days, leaving some to hang longer and take on a golden hue before picking.

WINEMAKERS: Jeremy McKenzie & Josh Hammond

HARVEST ANALYSIS: Brix: 22.8 – 23.1 brix
TA: 8.6 – 9.4g/l
pH: 3.0 – 3.1

YEAST: Wild

BOTTLING DATE: April 2020

OENOLOGY:

The hand picked fruit was 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 can continue until the start of Winter. The is fermented 100% with wild, native yeasts fermentation in a mix of 500 L puncheons and 225 L barrels with 35% being new French oak. The wine undergoes natural malolactic fermentation in the spring and the wine is blended late spring prior to the picking of the next vintage after a whole 12 months in barrel.

TASTING NOTE:

A powerful and complex wine displaying notes of gunsmoke, white peach, and nectarine, with hints of lemon and lime. The palate shows roasted almond and brioche notes with an underlying grapefruit citrus note giving the wine length and vibrancy. Mineral. Linear, lengthy, fine acidity carries the wine and gives it great ageability.

WINE ANALYSIS:

13.5 % alcohol
3.27 pH
6g/l titratable acidity
1.2 g/l residual sugar



ISABELESTATE.CO.NZ