

# ISABEL

ESTATE



WAIRAU VALLEY

## 2019 ARATORO PINOT NOIR

### Single Vineyard

**HARVEST DATES:** 24th March – 26th March 2019

**VINEYARD:** Isabel Estate Blocks 2 and 4

**VARIETY:** Pinot Noir  
Clones: 10/5 and Abel

#### 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 Pinot Noir blocks were naturally low yielding. Further work was done in the vineyard to manage yield for our Icon Pinot Noir, by removing shoots and reducing bunch numbers to one bunch per shoot, ensuring low yields and fruit with great concentration of flavours hence fruit of the highest quality.

**WINEMAKERS:** Jeremy McKenzie & Josh Hammond

**HARVEST ANALYSIS:** Brix: 23.5 - 23.8  
TA: 8.5 - 9.4g/l  
pH: 3.15 - 3.25

**YEAST:** Wild

**BOTTLING DATE:** 18th March 2020

#### OENOLOGY:

The wine is a blend of two Pinot Noir clones, 10/5 and Abel. These clones were hand picked and fermented in separate 4 tonne open top stainless steel fermenters. 80% of the fruit was destemmed with the remaining 20% being added to the fermenters as whole bunches. Both parcels underwent a short 3 day cold soak before starting natural fermentation. Fermentation lasted around 10 days where the peak temperature reached 30 degrees. After a further 6 days on skins the wine was pressed to a mixture of 40% new french oak barrels and older seasoned barrels. The wine aged on fine lees for 11 months where it underwent malolactic fermentation before being carefully extracted from barrel and prepared for bottling in the spring. Aged in our underground cellar.

#### TASTING NOTE:

A dense and complex Pinot Noir displaying notes of plum red cherry and violets. The palate is concentrated with layers of black cherry, dried herbs and cocoa. Silky yet firm tannin gives the wine length and poise. Forest floor aromas, integrated oak giving subtle vanilla and mocha notes. Silky tannins give structure and power.

**WINE ANALYSIS:** 13.8  
% alcohol  
3.62pH  
6.1g/l titratable acidity  
0.4 g/l residual sugar



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