ISABEL ESTATE



MARLBOROUGH

2019 Wild Barrique Chardonnay

HARVEST DATES: 15th March – 19th March 2019

VINEYARD: Isabel Estate Blocks 1 & 3

VARIETY: Chardonnay

Clones: Mendoza & Clone 548

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 Chardonnay blocks yielded 6-8 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: 22.5 – 23.8 brix

TA: 8.4 – 9.4 g/l pH: 3.05 – 3.15

BOTTLING DATE: June 2020

ACCOLADES:

Gold Medal - Marlborough Wine Show 2020 93 Stephen Bennet MW & Lynette Hudson / NZ Wine Rater 95 points Bob Campbell MW / Real Review Gourmet Traveller 'Recommended Review'

OENOLOGY:

All fruit was hand picked in the cool of the morning during the middle of March with picking decisions being based around a balance of vibrant acidity and riper fruit flavours, seen when the berries start to take on a golden hue . The fruit was whole bunch pressed and settled in tank overnight before being transferred to barrel for fermentation. 100% wild fermented with extended time on lees in barrel allowing 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. Wholemeal, cracked pepper and savoury notes add to the complexity of this wine. Grapefruit 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:

13.5 % alcohol 3.27 pH 6.0g/l titratable acidity 2.10 g/l residual sugar



