

ISABEL ESTATE



MARLBOROUGH

2022 Common Vine Pinot Noir

OUR GROWERS RANGE: This range highlights exceptional single vineyard sites from across our beloved Marlborough. We work with growers who share our dedication in producing the most pure and expressive fruit.

VINEYARD: Tucked away in the folds of the Southern Valley sub region of Omaka Valley, lies the picturesque, north-facing Raupo Vineyard. Its owners share our same philosophy when it comes to sustainability, believing that the best quality wine starts in the vineyard. With that, they have built a reputation amongst our community for producing some of the finest Pinot Noir fruit in Marlborough. The combination of high plant density and significant vine age, gives exceptional and intense flavour to the fruit which is all Biogro certified.

WINEMAKING:

The fruit is meticulously hand picked in the early morning hours to preserve its cool temperature. Typically, 90% of the harvested fruit undergoes destemming, while the remaining 10% is retained as whole clusters to impart a subtle spiciness and elevate the wine's aromatic characteristics. After destemming, the fruit is transferred to open-top stainless steel tanks for a 3-4 day cold soaking period, allowing the extraction of its aromatic elements. The fermentation process utilises natural vineyard derived yeasts. Following fermentation, the wine matures for 10 months, in a mix of 30% new and 70% seasoned French oak barrels, where it remains in contact with the lees to enhance its palate weight and texture.

TASTING NOTE: Perfumed bouquet of red and black berries complimented by a complimenting touch of toasty French oak. The palate presents an alluring blend of dark chocolate and juicy fresh cherries, subtly infused with notes of freshly crushed thyme and a sleek acidity.

CELLARING: Although enjoyable while young, this wine will continue to evolve over the next 3 to 5 years.

WINEMAKER: Jeremy McKenzie
ALC: 13.5%
STANDARD DRINKS: 8.0

