

Isabel Estate Single Vineyard Sauvignon Blanc 2024

Range Story

The Isabel Estate Single Vineyard range represents a distinctive expression of each season from our beloved Wairau Valley home in the Marlborough region. Sourced exclusively from our estate and with a commitment to sustainable viticulture, we craft wines of precision with unique character, complexity and elegance.

Variety/Vineyard

Sauvignon Blanc Clones: UCD 1 and 2, BDX 316 and 317, MS. Isabel Estate Blocks 1, 4, 5 & 6.

Vintage

2024

Tasting Notes

The nose entices with aromas of grapefruit and citrus, accented by subtle hints of lemongrass and passionfruit. Lifted aromas of passionfruit and gooseberry, lead into a concentrated palate of honeydew melon, lime and grapefruit.

Viticulture

Marlborough's 2024 vintage is known for excellent quality with smaller yields. The dry, warm season contributed to superb fruit while cooler weather during flowering reduced the overall harvest. However, the dry conditions later in the season kept disease pressure low, allowing grapes to ripen fully and develop rich, concentrated flavors across all varieties.

Winemaking

Harvesting occurred in the cool early mornings to preserve the wine's freshness and purity. Each vineyard block was harvested and fermented separately, allowing for a variety of yeast strains to enhance blending options. A brief period of skin contact before pressing ensured maximum flavour extraction from the grape skins. After cold settling, most of the juice was fermented in stainless steel tanks to maintain its freshness, while a small portion was fermented in French oak barrels to add depth, complexity, and texture to the final wine.

Cellaring Potential

Recommended to be consumed on release can be cellared for 2-3 years.

Serving Suggestions

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

Wine Analysis

13.0% Alcohol

3.2 pH

8.4 TA

4g/L RS

Winemaker Jeremy McKenzie

Accolades

94 Pts | Wine Advocate (Erin Larkin)



SAUVIGNON BLANC