ISABEL
ESTATE

Isabel Estate Marlborough Sauvignon Blanc 2026

Range Story
Our Isabel Estate Marlborough range reflects our long-standing commitment to producing wines that express the pure varietal characters of the Marlborough region. With an unwavering commitment to sustainable viticulture, we meticulously craft each wine through precision winemaking techniques.

Variety/Vineyard
100% Marlborough Sauvignon Blanc.
Georgialeigh Vineyard, Tomsfield Vineyard, Craiglochart Vineyard, Myersdale Vineyard.

Vintage
2026

Tasting Notes
Bursting with expressive aromas of passionfruit, Meyer lemon, and a touch of blackcurrant leaf. The palate delivers a vibrant core of ripe citrus and crushed herbs, beautifully balanced by a chalky mineral texture. A bright line of classic Marlborough acidity drives the wine to a long, energetic finish.

Viticulture
The 2026 growing season brought warm, settled weather and an early harvest, creating an exceptional foundation for fruit quality. Moderate yields and healthy canopies enabled even ripening, while dry conditions kept disease pressure at bay. Meticulous vineyard management and selective harvesting ensured each parcel was picked at peak perfection.

Winemaking
Harvesting took place in the cool early mornings to preserve the wine's freshness and purity. A brief period of skin contact before pressing ensured maximum flavour extraction from the grape skins. After cold settling, the juice was cool-fermented in stainless steel tanks to retain its fresh, vibrant character. Select parcels, representing the best of the region's vintage, are then blended to craft a wine that truly showcases the finest qualities Marlborough's terroir has to offer.

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
12.5% Alcohol

3.25 pH

7.0 g/L TA

3.7 g/L RS

Winemaker
Jeremy McKenzie

