ISABEL
ESTATE

Isabel Estate Marlborough Rosé 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
72% Pinot Noir, 23% Pinot Gris, 5% Syrah

Vintage
2026

Tasting Notes
With a delicate pale salmon hue the Isabel Estate Marlborough Rosé brings together a luscious aromatic blend of wild strawberries, raspberries and cream with a dash of vanilla. Made in a dry style the lively acidity keeps the palate energised against a juicy core of freshly crushed red berries and hibiscus, culminating in a long, refreshing finish.

Viticulture
The 2026 vintage saw moderate, highly balanced volumes with fruit showing exceptional flavour concentration and lifted aromatics. Marlborough's warm spring followed by an extended, cool autumn delivered perfectly ripe grapes defined by rich textures and signature vibrant acidity.

Winemaking
Harvesting began in the cool early morning hours allowing us to preserve the wines freshness and purity. The grapes were gently pressed to achieve a pale salmon hue before being cold settled. The separate Pinot Gris and Pinot Noir parcels were cool fermented in stainless steel to preserve varietal character. Post fermentation the wine was kept on lees before being carefully blended.

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

Serving Suggestions
Serve chilled alongside your favourite cured meats and cheeses on a charcuterie board.

Wine Analysis
13.0% Alcohol

3.45 pH

4.5g/L RS

Winemaker
Jeremy McKenzie & Nick Lamain

