

Isabel Estate Organic Sauvignon Blanc 2026

Range Story

Crafted through sustainable viticulture and precision winemaking, this Certified Organic Sauvignon Blanc represents the pinnacle of our harmony with nature. Grown in living soils that encourage deep-rooted vine health, it is a vibrant expression of place.

Variety/Vineyard

Sauvignon Blanc Clones: MS.
Isabel Estate Blocks 4 & 6.

Vintage

2026

Tasting Notes

Benefitting from a mix of winemaking techniques, this wine has been expertly blended to showcase the best of our organic sites. Sour grapefruit and pineapple charms on the nose while a touch of wet river stone provides added complexity. A plush and textural palate supports creamy tropical fruits while classic Marlborough acidity provides crunch and undeniable style to the wine.

Viticulture

The 2026 vintage provided excellent growing conditions across our organic Marlborough vineyards. A warm spring led to early flowering, followed by a consistently dry summer. A cool, measured finish to the season ensured even ripening and excellent fruit health with minimal disease pressure. Harvest began a few weeks earlier than usual, allowing the Sauvignon Blanc to be picked at optimal ripeness and acidity. The fruit showed excellent quality, bringing trademark punchy flavors and a balanced, crisp acidity into the winery. It was a smooth and rewarding harvest, resulting in a wine defined by its clear varietal character, expressive aromatics, and depth of flavour.

Winemaking

Crafted from certified organic vineyards in the heart of Marlborough, these wines are pure expression of its terroir. The fruit was harvested in the cool morning hours to lock in the grapes' signature vibrant acidity and intense aromatics. Upon arrival at the winery, the grapes were gently pressed before the juice was allowed to settle naturally over the next 48 hours.

Fermentation took place entirely in temperature-controlled stainless steel tanks with carefully selected organic yeasts to maintain maximum freshness and varietal purity. The wine was aged on fine lees for a period post fermentation, adding a refined, creamy weight to the mid-palate before being bottled without fining and minimal sulfur intervention. The result is an elegant, balanced wine that respects the natural biodiversity of the vineyard.

Cellaring Potential

Recommended to be consumed on release or 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% Alcohol
3.27 pH
7.3 g/L TA
3.9 g/L RS

Winemaker

Jeremy McKenzie & Nick Lamain

