

ISABEL ESTATE



MARLBOROUGH

2022 Isabel Estate Marlborough Pinot Noir

VARIETY: Pinot Noir
VINEYARD: Isabel Estate Blocks 2 & 4
CLONES: 114, 115, 10/5, 777, Abel
WINEMAKER: Jeremy McKenzie

OENOLOGY:

Each individual hand pick clone was stored separately to maintain individuality and selection opportunity for later blending. The fruit was fermented into 4-tonne stainless steel tanks with a significant portion of wild ferment. It was then held cold for seven days prior to fermentation to help extract flavour components and to enhance colour stability. A selection of tanks contained 10% whole clusters, in which bunches were added to the fermentation to add a stem component and offer a further layer of complexity. The fermentation process transpired over 7-10 days at a temperature peak of 32°C where the wine becomes dry.

Post this period the wines are left on the skins to macerate and develop supple sinew-like tannins before the wine was pressed, then transferred to a mixture of 30 per cent new French oak and older seasoned 228-litre oak barriques. The barrels were regularly tasted during maturation until the desired balance and flavour profile was achieved. During this time in oak, the young wine completed natural malolactic fermentation. The wine was then carefully extracted from oak, blended and prepared for bottling.

WINE ANALYSIS:

Alcohol: 13.5%
pH: 3.65
TA: 5.8 g/L

TASTING NOTES:

A mesmerising ruby-red hue sets the stage for an aromatic experience that unfolds with a symphony of wild flowers, fragrant violets, and lively red cherry notes. The palate reveals rich flavours, with the essence of black cherry, and dried herbs weaving together seamlessly. Sinewy tannins, expertly integrated French oak, and a thoughtful blending process result in a wine with a prolonged and seductive finish. While alluring in its youthful vibrancy, the wine possesses the potential to evolve into a hidden gem with age, acquiring additional layers of complexity over time.

