

ISABEL ESTATE



MARLBOROUGH

2022 Sauvignon Blanc

HARVEST DATES: 26th March - 4th April 2022

VINEYARD: Isabel Estate Blocks 1, 4, 5 & 6

VARIETY: Sauvignon Blanc
Clones: UCD 1 and 2,
BDX 316 and 317, MS

VITICULTURE:

A typically warm October through to December allowed for good fruit set, a return to normal yield levels, and a good start to the season. This was followed by a cool and wet February delaying ripening and the start of picking until the last week of March. Meticulous picking decisions ensured that the grapes were harvested in prime condition. The extended ripening period delivered us fruit showing great balance and elegance. The Estate saw Sauvignon Blanc yields averaging 12 tonnes/hectare.

WINEMAKERS: Jeremy McKenzie & Josh Hammond

HARVEST ANALYSIS: Brix: 20.5 - 21.5
TA: 7.9 - 9.0 g/L
pH: 3.05-3.27

BOTTLING DATE: August 2022

OENOLOGY:

All harvesting was carried out in the cool of the early morning to retain freshness and purity. Each block was picked and fermented separately to allow for a range of yeast strains to be used, giving greater options at blending. A short period of skin contact prior to pressing allowed for the extraction of as much flavour as possible from the grape skins before they are separated from the juice. After cold settling the juice was predominately fermented in stainless steel tanks, to retain freshness and purity, with 5% being fermented in 500L French oak barrels to add complexity and a textural mouth feel to the wine.

TASTING NOTE:

An alluring nose displaying notes of fresh passionfruit and citrus, with hints of lemongrass and stone fruit. The palate is concentrated and layered with bright citrus and tropical fruits giving way to a creamy mid palate and mineral finish. A perfect match with whole barbecued fish or freshly steamed mussels.

WINE ANALYSIS:

Alcohol: 13.0%
pH: 3.22
TA: 7.1g/L
RS: 3.0 g/L

