

# ISABEL ESTATE



MARLBOROUGH

## 2020 Pinot Noir

### OUR STORY:

Isabel Estate is one of the original Marlborough vineyards with some of the oldest vines in the region on original rootstock. A single estate, each parcel expresses the distinctive characters of each individual patch of terroir, contributing to Isabel Estate's distinguished wines of elegance and finesse. With a winemaking ethos combining new-age proficiency and traditional craftsmanship, Isabel Estate delivers award-winning wines of unique character and distinction. Isabel Estate's commitment to quality and sustainability through every step of the production process is paramount, with 100 percent of the wines grown and bottled within the estate.

### OUR ESTATE RANGE:

Showcases just what old vine, Marlborough fruit can do. The wines are an expressive example of our Estate's terroir, setting the bar in showcasing just what our talented winemaking team are capable of. It far exceeds the title of entry range and sets the benchmark for competitors as to what wines from the region should and can taste like.

<b>WINEMAKERS:</b>	Jeremy McKenzie
<b>VINEYARD:</b>	Isabel Estate Blocks 2 & 4
<b>VARIETY:</b>	Pinot Noir Clones: 114, 115, 10/5, 777 & Abel

### OENOLOGY:

Each individual hand pick 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 15-20% whole clusters, in which bunches were added to the fermentation to add a stems 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 35 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.

### TASTING NOTE:

These wines benefit from a sustainable viticulture and winemaking approach and epitomise the region's reputation for world-class and award-winning wines. This Pinot Noir delivers on all levels. This is an intensely concentrated Pinot Noir in flavour combined with a firm structured backbone of elegant and sinewy tannins. Layers of red fruit, dried herb and perfumed violet characters with nuances of white pepper make this wine attractive and in age when it will benefit from extra complexity.

### WINE ANALYSIS:

Alcohol: 13.5%  
pH: 3.73  
TA: 5.9g/l

