

ISABEL ESTATE



MARLBOROUGH

2021 WILD BARRIQUE CHARDONNAY

HARVEST DATES: 9th March – 16th March 2021

VINEYARD: Isabel Estate

VARIETY: Chardonnay, Clones: Mendoza

VITICULTURE:

This wine is crafted from some of the oldest vines on the estate, our Mendoza clone Chardonnay. The vines are 30+ years old and are naturally low yielding, also an attribute of the clone. This gives us fruit with great concentration and acidity. Canopy management throughout the growing season ensures the right amount of exposure of fruit to allow airflow through the canopy but avoid any sunburn to the fruit. Close vine planted at 4500 vines per hectare. The fruit was all hand picked over a number of days, leaving some to hang longer and develop and add elements of ripe fruit concentration.

WINEMAKERS: Jeremy McKenzie

HARVEST ANALYSIS: Brix: Brix: 22.8
TA: 8.8 g/l
pH: 3.08

YEAST: Wild

BOTTLING DATE: 11/08/22

OENOLOGY:

The fruit for this wine was picked over 5 days, as flavour development reached optimal levels. The grapes were hand picked in the cool of the morning and whole bunch pressed in the afternoon. The juice was settled overnight to remove heavy solids before being transferred to barrels the following day for natural fermentation. Predominantly fermented in 500L puncheons with 30% new french oak. The wine spent a year in barrel where it underwent malolactic fermentation and extended time on lees before being blended in tank and aged for a further 5 months prior to bottling.

TASTING NOTE:

Subtle citrus, white peach and nectarine emerge from a complex array of gun flint and mealy notes. The palate is seamless, showing poise and restraint amidst a tightly woven French oak backbone. This single vineyard wine sings of site and vine age and delivers a stylish Chardonnay of subtlety and elegance.

WINE ANALYSIS:

13.5% alcohol
3.23 pH
6.9 g/L titratable acidity

