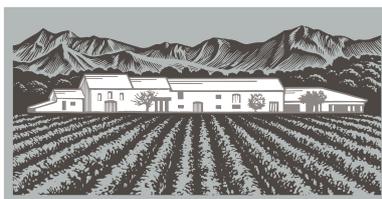


ISABEL ESTATE



MARLBOROUGH

2020 Sauvignon Blanc

HARVEST DATES: 24th March – 11th April 2020

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

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

VITICULTURE:

The 2019/20 growing season will be remembered for its lack of rain. Between December and April only 43mm of rain was recorded, the lowest in 79 years! Although good fruit set was observed small berry size tempered yield resulting in overall yields of 11-13 tonnes/ hectare. Fruit quality was exceptional, showing concentration and ripe acidity and with no rain picking decisions were made easy, picking at optimal ripeness.

WINEMAKERS: Jeremy McKenzie & Josh Hammond

HARVEST ANALYSIS:

Brix: 20.8 - 22.2 brix
TA: 7.9 - 9.0 g/l
pH: 3.12-3.23

BOTTLING DATE:

September 2020

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 intensely aromatic wine with citrus and grapefruit notes giving way to passionfruit and gooseberry aromas and a hint of lemongrass. The palate is concentrated and enticing showing classic Isabel “Old Vine” mineral tones making this wine refreshing and traditional in style. A creamy mid palate and balanced acidity gives the wine weight and length while still remaining light and refreshing. A perfect match with whole barbequed fish or prawn and rocket linguine.

WINE ANALYSIS:

13.0 % alcohol
3.12 pH
7.9g/l titratable acidity
3.6 g/l residual sugar

