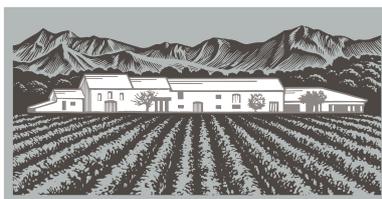


ISABEL ESTATE



MARLBOROUGH

2019 Pinot Noir

HARVEST DATES:	14th March - 25th March
VINEYARD:	Isabel Estate Blocks 2 & 4
VARIETY:	Pinot Noir Clones 5, 6, 10/5, Abel, 667 and 777
VITICULTURE:	<p>The 2018/19 growing season started with intermittent rain throughout spring. This continued through flowering and impacted on the fruitfulness of the vines, naturally reducing Pinot Noir yields. Summer temperatures were particularly hot for the region, and minimal amounts of rain were recorded throughout December and January. Lower yields and the warm conditions resulted in harvest starting earlier than normal. The fruit was picked in pristine condition with great flavour and acidity.</p>
WINEMAKERS:	Jeremy McKenzie & Josh Hammond
HARVEST ANALYSIS:	Brix: 23-23.6 TA: 8.7-9.8 g/l pH: 3.2-3.4
BOTTLING DATE:	March 2020

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:

Enticing aromas of red cherry, wild flowers and violets give way to hints of liquorice and cedar. The palate is concentrated and rich with notes of doris plum, black cherry, olives and dried herbs. Supple tannins give the wine a fine structure with great length and elegance. Attractive in its youth with fruit purity, but with potential to age and develop extra complexity over time.

WINE ANALYSIS:

% alcohol 13.5 %
pH 3.73
titratable acidity 5.9 g/l

