

# Aotearoa Chardonnay Symposium 2024

Day 2

Session 2

Wine 5

Winery	Isabel Estate
Viticulturist	Jeremy McKenzie
Winemaker	Jeremy McKenzie
Wine	2022 Isabel Estate Single Vineyard Wild Barrique Chardonnay
Region/Appellation	Marlborough
Sub region(s)	Wairau Valley
Wine RRP \$	\$38
Cases produced	600



## Wine Analysis

pH	3.28
TA	6.2 g/L
VA	0.42 g/L
DCO2	
Alcohol %	13.5%
RS	1.3 g/L

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## Tasting Note

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## Vineyard/Vintage Notes

This wine is crafted from some of the oldest vines on the estate, our Mendoza clone Chardonnay. The vines are now 40+ 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 parcels to hang longer and add elements of riper fruit concentration.

## Winemaking Notes

The fruit for this wine was picked over 5 days, as flavour development reached desired 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 35% new french oak. Minimal lees stirring - only to assist Primary. 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.

## Accolades/Reviews

2023 National Wines Awards - Gold Medal and Champion Chardonnay of Show.  
2023 Marlborough Wine Awards - Gold Medal and Champion Wine of Show.

#	1	2	3	4
Block/Parcel Name	Estate - Block 1/3			

## Vineyard, Block or Sub-Block

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% of Blend	100%			
Clone	Mendoza			
Rootstock	No detail			
Soil Type	Loam over Clay Base			
Vine Age	40+			
Years in Production	30 Years in bottle - previous fruit sold			
Other...	Cold site			

### Yield Management

Target T/ha	8 T/ha			
Actual T/ha	7.5 T/ha			
Vines/ha	4500			
Kg/vine	1.7			
Irrigated?	Yes to maintain canopy			
Type e.g. above ground / subsurface	dripline above ground			
Other...				

### Vine Management

Pruning method	Z - cane pruning			
Pruning (buds/m)	not many			
Canopy density (shoots/m)				
Shoot thinning	Only around head - reduce powdery			
Crop thinning (% removed)	As above and declump			
Kg/m fruit				
Leaf plucking	Yes - Collard			
Timing of leaf plucking	Early to allow PMS application to help eradicate PM particularly organic parcels			
Timing of crop thinning	None			
Fruit exposure achieved %	Not too much as not after sunburn fruit but enough to open up for airflow and spray effectiveness			
Date of flowering	Don't monitor, just frost control			
Date of fruit set				
Days between flowering and harvest				
Other...				

### Harvest

Date	10-18th March 2022			
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Brix	22.2-23.1			
pH	3.06-3.15			
TA	8.4-8.9			
Malic Acid	no			
YAN	no			
Method of Harvest	Hand			
Fruit condition	as clean as possible			
Field Additions	No, straight to press			
Other...	Four pickings usually about 5T each.			

**Pressing**

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	No
Destemmed	No
Whole Bunch	Yes
Crushed	No
Press Type	Diemme
Wash	Depends on season
Press fractions	Two
Press rate L/tonne	600-650
Hard pressings, kept /downgraded	Downgrade
Juice additions, types and rates	
Gas cover, inert	no
Hyper Ox, timing	no CO2 Cover
Settling. Time, temperature	Overnight
Direct to barrel	Yes if batch small
Juice NTU (if known).	Cloudy
Other...	

**Fermentation**

Yes/No and details. Reasons why?

Vessel Type(s)	French oak - 72% Puncheons. Balance 300L Hogsheads.
New oak, % and type	35% New, 22% 2nd fill, 18% 3rd Fill, 25% 4th fill.
Temp Control. Target temp or rate	No. Take in and out of barrel hall
Wild ferment, % of blend	100%
Inoculated. Yeast used and rate	no
Nutrient Additions. Type, rate, timing	no
Oxygen Additions. Timing, rate	no
Enrichment. Target Alc %, timing	no - Only if tough season. Add at juice to aim for 13.2-13.5
Acidification. Target pH/TA, timing	no
MLF. Inoculated / natural, timing	Yes
Warming for MLF	no
% MLF in blend	100%
Other...	

**Post Ferment / Finishing**

Yes/No and details. Reasons why?

Stirring, frequency	Yes. Only to aid primary otherwise minimal - season dependent.
Enzyme addition	No

Other lees management	No
Time in barrel	1 year.
Time in tank prior to finishing	5 months.
Palate fining, type and rate	No
Protein fining, to what level	No
Cold Stabilisation, to what level	On cold
Filtration, type	Cross Flow
FSO2 level at bottling	30ppm
TSO2 level at bottling	
Bottling date	14/06/2023
Filtration type at bottling	Sterile
Release date	Nov-24
Other...	Lucky fruit