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NOBLEHOUSEWINES.COM



# Pinot Noir

ISABEL

Marlborough, New Zealand 

VINTAGE:	2005
VINEYARD:	Estate
COMPOSITION:	Pinot Noir (100)
HARVEST:	April 6-13, 2005
COOPERAGE:	Stainless Steel
BOTTLED:	June 13th, 2006
T. ACID:	5.3 g/l
PH:	3.2
ALCOHOL:	13.00%
TYPE:	Red

#### OENOLOGY:

The long, slow ripening of our Pinot Noir offered berries of the teeny weenie variety with intensely fresh and lively flavours. All fruit was de-stemmed and placed in fermenters according to clone where they enjoyed an extended cold soak. Our state of the art Pinot Noir cuverie was 'my hero' this year as it ensured juice received the gentle plunging it required - extraction of colour and flavour without abusing the 'must'. Fermentation employed both wild and selected yeasts, ensuring a complete flavour portfolio. Maintaining our focus on minimal handling, we utilised gravity to transfer the wine into our underground cellar where it rested in 100% French barrels for 10 months. To retain the pure fruit flavours so evident at harvest, we kept new oak to a minimum - utilising only 15%.

#### VITICULTURE:

Right from the start, the '05 growing season had all the indications it was going to be cool. In fact, it ended up as one of the coolest summers on record - so much for that perfect tan! Mercifully, the rain only came when needed and the late ripening stage (or 'hang time') went on and on and on... Although still cool during ripening, the sun shone throughout and enabled grapes to be hand picked at optimum ripeness.

#### TASTING NOTES:

Wow, this wine is gaining weight rapidly - with a nose of brandied cherries/kirsch liqueur, violets and lavender. Very lifted aromatics, indicating the power to come. The palate, for a young Pinot Noir, is quite dense and full with flavours of spice and nutmeg, then a character of prosciutto ham is noticeable. The finish is long and fruit driven with fine, dry tannins and a little minerality - unmistakable Isabel family resemblance. This wine will reward you with further time in the cellar or, for us less patient, one hour in a decanter before indulging!

