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# MURATIE

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## Isabella Chardonnay Reserve 2017

*Understatedly robust, sophisticated.*



### ISABELLA'S STORY

For current Muratie owners Rijk and Kim Melck, there could be only one name for their Chardonnay, made from the free-run juice of hand-harvested, whole-bunch pressed grapes, fermented naturally and then matured in 500l French oak for nine months: the name of their baby daughter, Isabella.

### VINEYARD

These grapes are grown from two site specific vineyard blocks on the Estate. The grapes were hand harvested, bunch selected on a sorting table before being whole-bunch pressed. The free run juice is collected in a cold stainless-steel tank. Juice is settled over 48 hours and the clear juice is then racked into two new 500 L French Oak barrels where it undergoes natural fermentation. These barrels are sourced from two particular Coopers situated in Mercury- and Burgundy France.

### VINIFICATION

We allow for natural/spontaneous fermentation to take control. Monthly batonnage is done to keep the fine lees in suspension. We allow for 40 % malolactic fermentation to occur. This creates a fresh yet well-rounded wine. The minerality from the soil and elegant oak regime (12 months in oak) creates a spectacular wine –fresh yet elegant with great acidity.

### WINEMAKER'S COMMENTS

In this full and rich wine with its peach-blossom fragrance, the aim is to evoke those bedtime butterfly kisses of their beautiful baby girl, so the oaking (12 months in this case) is structured, serving only to spice the stone fruit, melon and citrus flavours with hints of hazelnuts and vanilla cream. It's beautifully delicate and understated, with a pure, slightly piquant and lingering 'mineral' finish promising great charm well beyond the toddler years. This wine delivers a well-deserved, lengthy finish,

### ANALYSIS

Alcohol	14.06 %
Residual Sugar	3.0 g/l
Total acid	5.6 g/l
pH	3.44

