

BY OFFICIAL GRANT OF
SIMON VAN DER STEL

1685

GOVERNOR OF THE
CAPE OF GOOD HOPE

MURATIE

s t e l l e n b o s c h



Isabella Chardonnay 2010

Classic, elegant.



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

The grapes were hand harvested before being whole-bunch pressed. The free run juice is chilled to about 8° Celsius for 2 days. The clear juice is then taken off and pumped into 500 litre barrels where it undergoes natural fermentation.

VINIFICATION

After the alcoholic fermentation, 40% wild fermentation, the wine underwent 60% malolactic fermentation and spent 9 months in wood before being racked and blended. It was then stabilised before it was bottled and labelled.

WINEMAKER'S COMMENTS

In this elegant wine with its peach-blossom fragrance, the aim is to evoke those bedtime butterfly kisses of their beautiful baby girl, so the oaking (9 and a half months in this case) is subtle, 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 delivers great charm. Bottle aging has evolved these flavours into lemon curd, salted toffee, baked apple, and Crème Brûlée with a touch of chalky minerality. Serve the wine slightly chilled, but not too cold. Otherwise you will lose these delicate nuances.

