



BY OFFICIAL GRANT OF
SIMON VAN DER STEL



GOVERNOR OF THE
CAPE OF GOOD HOPE

MURATIE

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

Isabella Chardonnay 2024

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 500 L French oak for ten months: the name of their baby daughter, Isabella.

VINEYARD

The grapes were hand harvested before being whole bunch pressed. The juice was chilled to about 8 °C for two days. The clear juice was then taken off the sediment and pumped into 500 litre barrels where it underwent a combination of inoculated and natural fermentation.

VINIFICATION

After the alcoholic fermentation (40% wild fermentation) the wine underwent 60% malolactic fermentation and spent 10 months in French oak before being racked and blended. It was then stabilised before it was bottled and labelled.

WINEMAKER'S COMMENTS

In this fresh and elegant wine with its peach-blossom fragrance, the aim is to evoke those bedtime butterfly kisses of their beautiful baby girl, so the oaking (10 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 promising great charm well beyond the toddler years.

ANALYSIS

Alcohol	13.97 %
Residual Sugar	2.2 g/l
Total acid	5.3 g/l
pH	3.41

