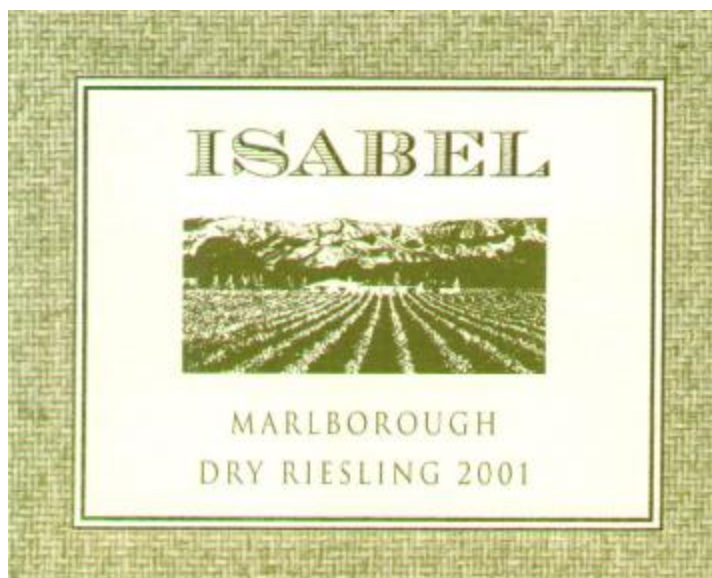


ISABEL



VINTAGE NOTES

2001 RIESLING

HARVEST DATE: 21st April – 8th May 2001
VINEYARD: Hawkesbury Vineyard
Rows 17 – 35
VARIETY: Riesling
Clones Siefried, GM 110

VITICULTURE: This single vineyard wine is made from grapes grown by our neighbours Chris and Marilyn Hagen on Hawkesbury Vineyard. We share the same soil type and above all viticultural philosophy where great wines are made by diligent care and attention to detail in the vineyard. After shoot thinning in the spring the vines were kept under strict canopy control, trimming and leaf plucking where necessary. Hard, green, un-ripe clusters were removed at veraison. With the remaining fruit allowed to ripen in near perfect conditions until at the peak of physiological maturity

HARVEST ANALYSIS:

Brix	21 – 23.2
pH	2.94 – 3.0
T.A.	8.4 – 10.8

OENOLOGY: After an extremely dry growing season one would expect to see clean, ripe fruit and that's exactly what we got. Ripe golden clusters were hand picked over a period of two weeks. Whole bunch pressed with juice fractions kept separate in order to maximise the aroma and textural qualities of a great Riesling. The juice was cold tank fermented with a yeast affectionately known as "Freddo," which as the name suggests doesn't mind being kept cold for extended periods of time. Racked immediately after fermentation to preserve freshness and aroma, the wine was filtered prior to bottling in early August.

WINE MAKER'S COMMENTS: At bottling this wine exhibits a brilliant straw green colour. The first sniff shows intense citrus, floral and spice notes underlaid by typical mineral characters associated with this vineyard. The palate is fresh, crisp and dry showing limey citrus flavours and subtle spice. Built to go the distance with great steely acid length, this wine will mature slowly over the next few years. It's a great match with spicy food such as Thai green chicken curry.

WINE ANALYSIS:

12.5 % alcohol
7.6 g/l titratable acidity
6.4 g/l residual sugar
27 g/L Dry Extract

BOTTLING DATE: 28th August, 2001