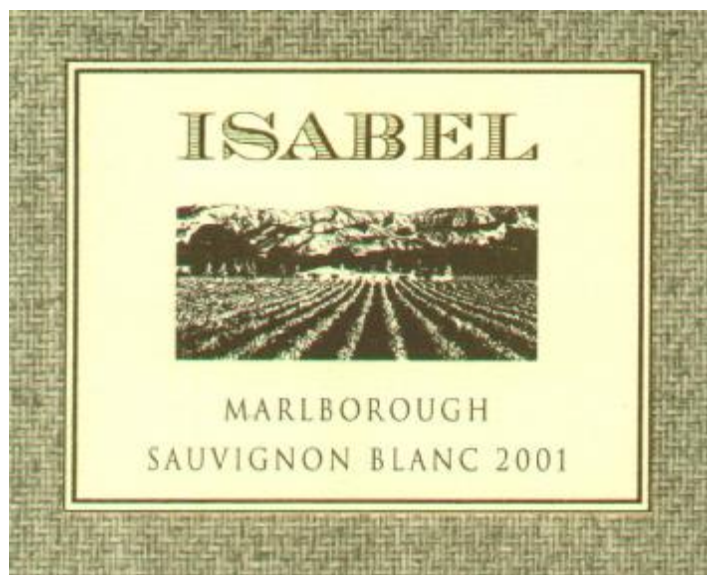


ISABEL



VINTAGE NOTES

2001 SAUVIGNON BLANC

HARVEST DATES: 30th March – 25th April, 2001
VINEYARD: Isabel Estate
Block 5 Rows 265 – 431
VARIETY: Sauvignon Blanc
Clones UCD 1 and 2, BDX
316 and 317, 5385

VITICULTURE: A season of extremes, frosts in the spring, fires and drought in the summer and a cool, dry autumn. Above average temperatures and no rain in the pre-flowering period, a dry cold snap in mid November slowed down growth and delayed the onset of flowering. The season warmed up quickly to push the vines through flowering in record time - but still no rain. The mid-season was very slightly warmer than average with very little rain followed by a cool ripening period and not a drop of rain. Anyone know any good rain-dances? Diligent canopy management in the later season ensured full control of fruit and leaf exposure, fine tuned to the growing season.

HARVEST ANALYSIS:

Brix	22.6 – 24.4
Acid	9.6 – 7.1
pH	3.14 – 3.30

OENOLOGY: The 2001 vintage was compressed with a shorter “picking window” than in previous years. Therefore close attention was paid to blocks as they ripened in order to harvest them in optimum condition. As usual we started with hand picking the early maturing blocks to retain the freshness this fruit has to offer. The mid season fruit was machine harvested in the early morning to retain the “sauvage character”. This component was cool tank fermented to show pure varietal character and silky texture without forsaking the “Sauvignon spine”. As usual we allowed the last vineyard component extra hang time to gain richness and complexity and this was fermented with wild yeast and given judicious secondary malolactic fermentation and lees ageing.

WINE MAKER’S COMMENTS: This wine exhibits a profusion of flavours from intense gooseberry and passionfruit through to rich, ripe tropical exotic fruits such as mango, lychee and pineapple. Exquisitely soft in texture, the wine is finely balanced with juicy fruit flavours, smoky mineral characters and good acidity. In short, gratifying mouth feel and length, a classic ripe year.

WINE ANALYSIS:

13.4 % alcohol
7.0 g/l titratable acidity
2.9 g/l residual sugar
29 g/L Dry Extract

BOTTLING DATE: 24th August, 2001