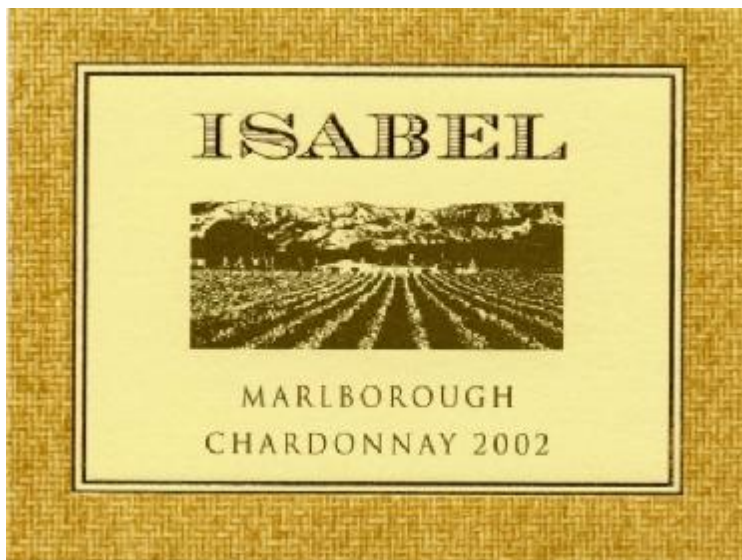


ISABEL



V I N T A G E N O T E S

2002 CHARDONNAY

HARVEST DATE: 1st – 9th April, 2002
VINEYARD: Isabel Estate
Block 1 Rows 1 – 97
Block 2 Rows 71 – 142
Block 3 Rows 82 – 85
VARIETY: Chardonnay
Clones: Mendoza, UCD 15
and Rua 1

VITICULTURE: The long dry growing season for the 2002 vintage allowed us to pick fruit at various flavour profiles. By restricting yields, through bunch and shoot thinning, we were able to produce greater fruit intensity. The combination of our Chardonnay clones, ideal growing conditions and vineyard management techniques has provided us with clean healthy fruit displaying intense flavours.

HARVEST ANALYSIS: Brix 23.5 – 25.4
pH 3.2
T.A. 8.4

OENOLOGY: The hand-harvested fruit was whole bunch pressed. With some juice drained straight to barrel and the balance cold settled, it was then transferred to oak. Using a combination of new and aged French oak, we barrel fermented the juice using indigenous and selected yeast strains. Left on lees for 10 months, and allowed to go through Malolactic fermentation, the individual chardonnay components gave us a number of exciting blending options.

WINE MAKER'S COMMENTS: This wine is an ideal food wine, with fresh natural acidity giving a lovely taught structure that will allow the wine to change and develop with age. The 2002 Chardonnay combines floral, white peach and citrus zest characters, with a touch of savoury smokiness once allowed to open up in the glass. The palate is tight, delicate and minerally, with great length and intensity. This wine will accompany a variety of foods, and the complexity and style should make this a wine that invites discussion.

WINE ANALYSIS: 14 % alcohol
7 g/l titratable acidity
2g/l residual sugar
20g/l Dry Extract

BOTTLING DATE: 9th July 2003