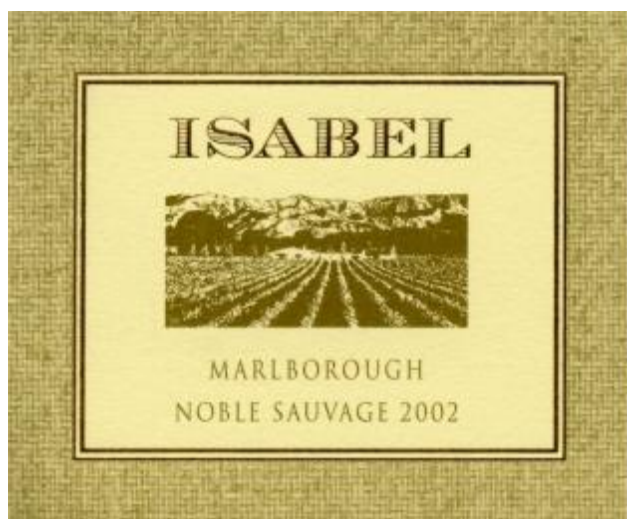


ISABEL



VINTAGE NOTES

2002 NOBLE SAUVAGE

HARVEST DATE: 1st – 4th June 2002
VINEYARD: Isabel Estate,
Block 5 Rows 257 – 264
VARIETY: Sauvignon Blanc
Clone: U.C.D. 1

VITICULTURE: The Indian Summer provided a long ripening period, with the fruit very rich and concentrated by the time botrytis set in. It is always a little hit and miss when it comes to relying on botrytis, but we managed to get plenty of good clean bot, with minimal “ignoble rot”. With the weather conditions so critical, this really is a wine style that can only be produced if the Gods smile on us.

HARVEST ANALYSIS:

Brix	42-45
pH	3.3
T.A.	9.8 g/L

OENOLOGY: Careful bunch selection during hand harvesting ensures we get a good balance between dehydrated and intact berries. The juice was gently pressed, allowed to settle over a number of weeks, and then racked to old and new French oak for fermentation. The ferment was stopped when a good balance of alcohol, sugar and acid was attained. After a total of 12 months in oak, the Noble Sauvage is now a combination of rich fruit and natural sugar sweetness, refreshing acidity, with a viscous but not cloying mouth feel.

WINE MAKER'S COMMENTS: The colour is deep gold, with a green hue. The nose displays the marmalade and apricot flavours hidden within. The palate is viscous and unctuous, with fresh acid, ripe stone fruit, and smokey honey on the finish. This wine is ideal with crème brulee, or maybe blue cheese, or maybe just by itself.

WINE ANALYSIS:

11.5 % alcohol
10.5 g/l titratable acidity
170 g/l residual sugar

BOTTLING DATE: 30th September 2003