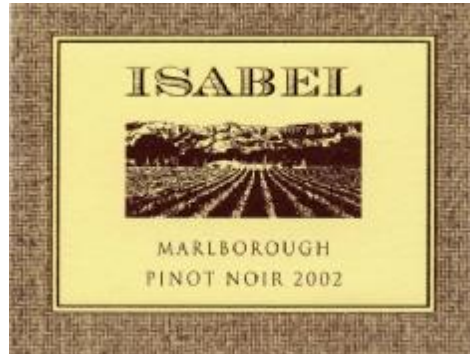


# ISABEL



## VINTAGE NOTES

### 2002 PINOT NOIR

**HARVEST DATE:** 3<sup>rd</sup> April - 20<sup>th</sup> April 2002  
**VINEYARD:** Isabel Estate  
Block 4 Rows 175 – 256  
**VARIETY:** Pinot Noir  
Clones: Am 10-5, UCD 5 and  
UCD 6, CIVC 375, Dijon  
113, 114, 115, 667, 777

**VITICULTURE:** With our tight clay soils, and high density planting, our pinot is low yielding, generally cropping around 1kg/vine. We have a good clonal selection, which allows us to build complexity and structure through natural fruit expression. With good fruit set, and ideal growing conditions, we bunch thinned, to maximise fruit intensity and ensure fully developed flavours as well as sugar ripeness.

**HARVEST ANALYSIS:** Brix 23.5 – 27  
pH 3.2 – 3.7  
T.A 6 – 7.9

**BOTTLING DATE:** 8<sup>th</sup> April, 2003

**OENOLOGY:** All fruit was hand harvested, destemmed and small batch fermented with each clone being kept separate. Indigenous yeast was encouraged to start ferment with plunging 2 to 3 times a day. Some parcels of fruit were left for extended maceration to develop a soft tannin profile, others drained straight to barrel towards the end of primary fermentation. Continuing to expand our barrel program, we used a number of different coopers and explored the effect of different oak on various clones. After 10 months in French oak, the various batches were blended and bottled unfiltered and unfined. As we firmly believe in 'minimal intervention', we continually fine tune our fruit treatment, ferment regime and oak contribution in order to develop an inspiring Pinot Noir, leaving us with a true expression of our unique site displaying good 'Pinosity'.

**WINEMAKER'S COMMENTS:** With its earthy hues, the 2002 Pinot has black cherry and cinnamon spice on the nose. The typical pinot forest floor comes through finishing with mushroom and chocolate. The palate is supple and fleshy upfront. Dusty tannins make this wine very approachable now, however, given time it will develop complexity and further integration. With the 2001 Pinot Noir showing more primary fruit flavours, the '02 is not unlike the 2000 Vintage of this variety, with it's secondary savoury characters coming through. Well suited to meat dishes, this wine would go especially well with fresh New Zealand game.

**WINE ANALYSIS:** 13.5 % alcohol  
5.5 g/l titratable acidity  
3.52 pH  
1 g/l residual sugar