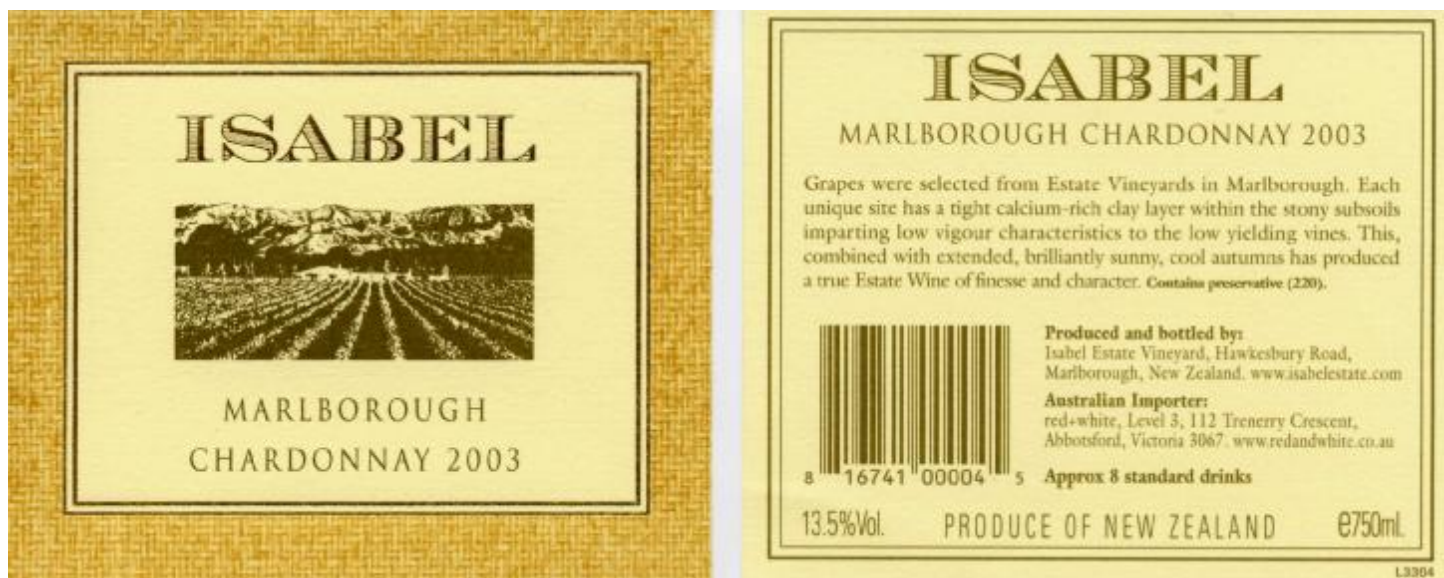


ISABEL



VINTAGE NOTES

2003 CHARDONNAY

HARVEST DATE: 16th, 23rd & 24th April 2004

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 chardonnay block from which this wine came managed to escape the frost, so we worked hard in the vineyard to maximise the flavour spectrum. The vines were cropped and shoot-thinned, as well as leaf-plucked, to give the fruit sun exposure and intensity. We sought a combination of citrus and grapefruit characters, as well as a touch of honey and tropical notes.

HARVEST ANALYSIS: Brix 22 – 25
pH 3.2
Acid 9.5

BOTTLING DATE: 31st March, 2004

OENOLOGY: The season dictated the winemaking approach with the 2003 Isabel Chardonnay. We are seeking a wine with more restraint and delicacy that will be more long lived and better suited to accompany food. Where previous vintages have had close to 100% malo-lactic fermentation, this wine underwent around 20%. This retained more of the fresh mineral acidity and lengthened the palate. As the wine had loads of intensity, we tried to restrain any single dominant character, in order to produce a wine that will evolve both in the mouth and in the glass. The fruit was whole bunch pressed and barrel fermented with a combination of indigenous and inoculated yeast strains. A number of different coopers were used of which approximately 20% were new French barriques. After regular batonage, the wine was taken out of oak after 10 months, and prepared for bottling.

WINE MAKER'S COMMENTS: Intense lifted nose of lemon peel, pink grapefruit, white peach and nuts. Fresh and clean on the palate, there is a lovely balance between the fine acidity and the creamy, lees derived viscosity. The flavours burst forth on the palate with a combination of citrus, tropical and almond, with a touch of cedar on the lengthy finish. The wine opens up nicely in the glass, and should age gracefully, courtesy of the retained acid and restrained winemaking input. Well suited to any number of foods, or enjoy on its own with friends.

WINE ANALYSIS: 13.8 % alcohol
7.2 g/l titratable acidity
3.2g/l residual sugar