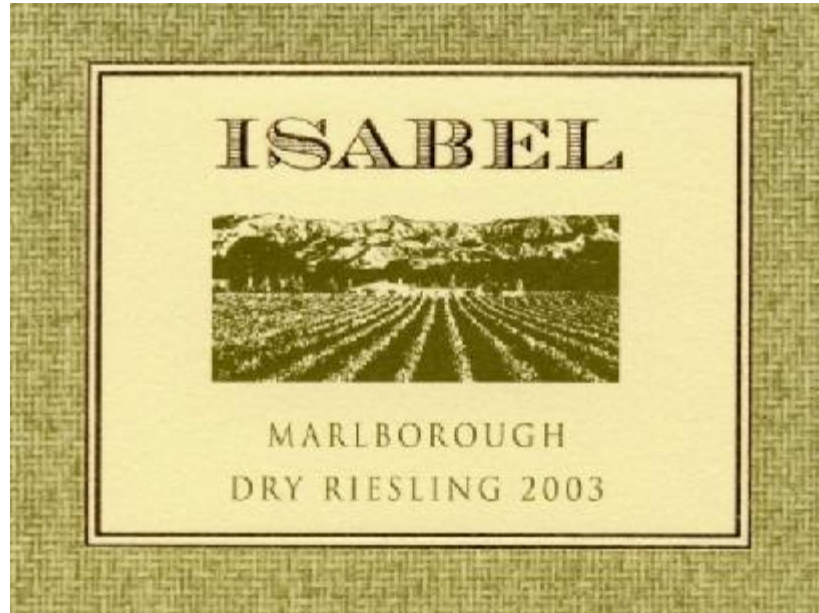


ISABEL



VINTAGE NOTES

2003 RIESLING

HARVEST DATE: 20th April 2003
VINEYARD: Hawkesbury Vineyard
Rows 17 – 35
VARIETY: Riesling
Clones Siefried, GM 110

VITICULTURE: The long cool growing season saw the fruit develop good sugar ripeness prior to true flavour ripeness. We let the fruit hang on the vine to develop the full spectrum of ripe Riesling characters. Our decision to leave the fruit on the vine longer, gave us a few sleepless nights, as intermittent rain threatened to split the berries and cause disease. However as we had leaf plucked and opened up the canopy, we avoided any adverse effects of the weather, and benefited by allowing the fruit to become phenologically ripe.

HARVEST ANALYSIS:

Brix	23-24
pH	2.8
T.A.	9.75

OENOLOGY: Hand picked and whole bunch pressed, the juice was cold settled and racked to stainless for three small batch ferments, using three different yeasts. All ferments were cold, 10-12 deg C, as we sought to retain freshness and delicacy. One batch was given extended lees contact to build palate weight and complexity, whilst the other two were racked off, in order to maximise aromatics.

WINE MAKER'S COMMENTS: Once the cork is pulled, you can't miss the intense floral and perfumed aromas of this wine, as well as lime and spice which display true Riesling character. There is great intensity on the nose and palate, with a rich textural mouth feel, fresh acidity and a long finish. A touch of residual sugar acts as a foil for the acid, and partial lees aging add complexity and length. Great with seafood, try it with some oysters or fresh fish.

WINE ANALYSIS:

13 % alcohol
7.8g/L titratable acidity
4.6g/L residual sugar

BOTTLING DATE: 21st August 2003