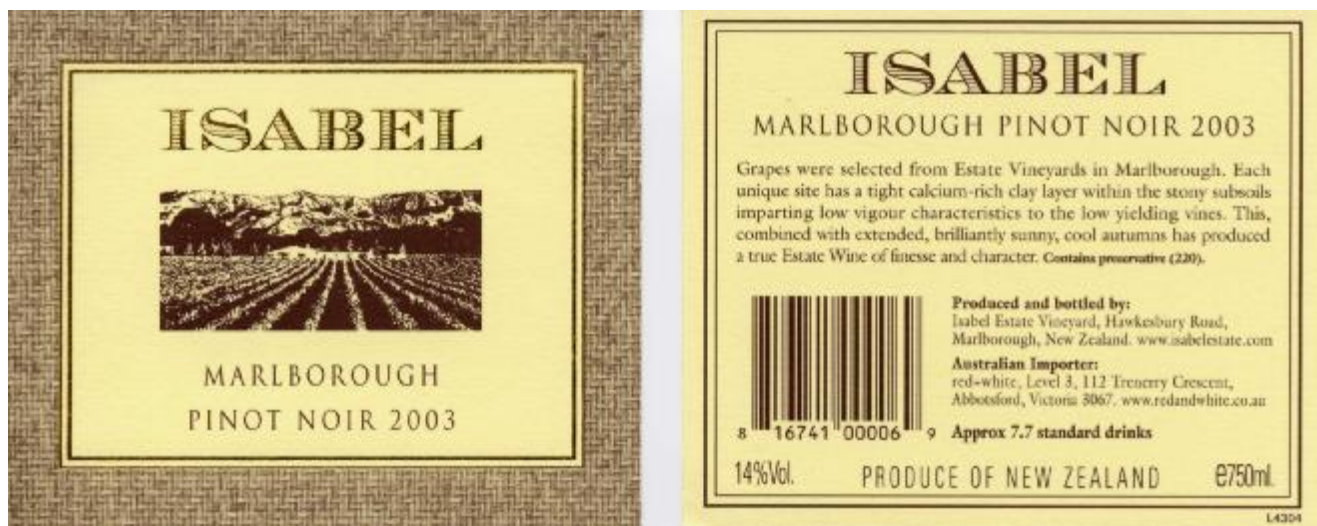


ISABEL



VINTAGE NOTES

2003 PINOT NOIR

HARVEST DATE: 22nd April - 08th May 2003
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: The 2003 Isabel Pinot Noir was greatly reduced in volume due to the November frost. There was no need for shoot and bunch thinning this year as the small and well exposed bunches offered loads of flavour and plenty of sugar.

HARVEST ANALYSIS: Brix 24 – 26
pH 3.2
Acid 8.8

OENOLOGY: With only a couple of fermenter loads of fruit, it was hardly a year for experimentation. We chose to play it safe, not wanting to risk the small amount of good fruit harvested. After hand harvesting and destemming, the fruit was allowed a 3-day cold soak in the open top fermenters, and then allowed to start fermenting with indigenous yeast. This was later inoculated with a selected strain, to ensure complete fermentation. After 10 months in French oak, we filtered and bottled the small offering that is the 03 Isabel Pinot Noir.

WINEMAKER'S COMMENTS: Very intense pinot nose, with anise, black cherry, dark chocolate and pepper. Fine grained tannin with a smooth viscosity balanced by fine acidity. A luscious, rich pinot, with good length and weight, and a touch of cedar on the finish. Showing loads of primary fruit in its youth, I look forward to seeing the secondary characters develop over time. Great with venison, or perhaps even a confit of wild duck with a red wine reduction. Enjoy.

WINE ANALYSIS: 13.7 % alcohol
5.8 g/l titratable acidity
2.2 g/l residual sugar

BOTTLING DATE: 16th April, 2004