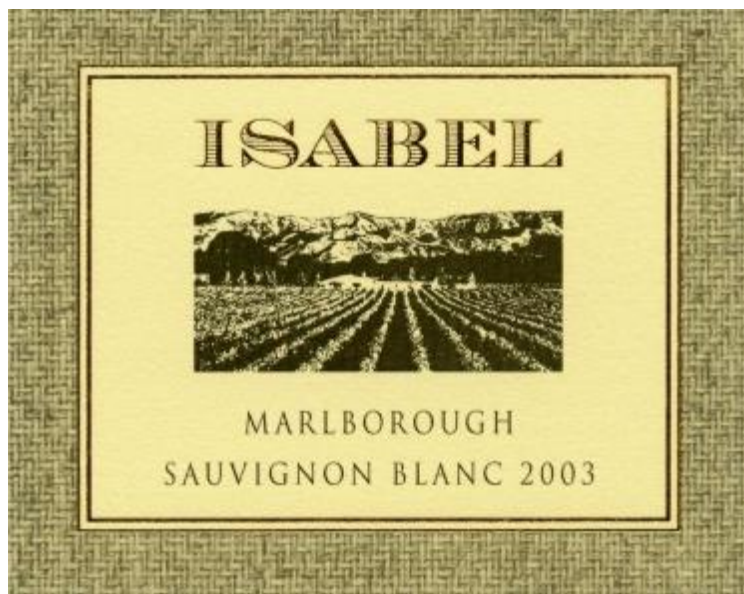


ISABEL



VINTAGE NOTES

2003 SAUVIGNON BLANC

HARVEST DATES: 4th April – 24th April
VINEYARD: Isabel Estate.
Block 5 Rows 265 – 431
Clansman Awatare
Block 1 and 2
VARIETY: Sauvignon Blanc
Clones UCD 1 and 2, BDX 316
and 317, 5385

VITICULTURE: The 2002-2003 growing season presented a challenge for us all... The buds burst into a bright but cool mid September and promised a bountiful crop until a savage frost mid November saw our projected yields plummet. The result: concentration and intensity of flavour, but precious little fruit to go around. There was no real disease pressure, or adverse late season effects of weather, and the fruit attained good ripeness, displaying the unmistakable tropical, concentrated flavours associated with Marlborough Sauvignon Blanc.

HARVEST ANALYSIS:

Brix	22-25
Acid	8.2-9
pH	2.95-3.15

WINE ANALYSIS:

13 % alcohol
7.6 g/l titratable acidity
4.2 g/l residual sugar

OENOLOGY: The cool season brought the potential for a predominance of the greener spectrum of flavours, so we used a number of yeasts, some designed to accentuate the tropical flavours often derived from the Isabel vineyard. The Sauvignon was vinified in a number of small batches using indigenous yeasts, new and aged barrel ferment and maturation, with extended lees contact. This has provided us with a number of blending options, and the finished wine displays the “Marlborough Sauvignon Blanc style” but with the added richness, complexity and finesse for which Isabel is well known and loved.

WINE MAKER’S COMMENTS: The 03 “Savvy” is big on intensity, flavour and palate weight, which is to be expected when cropping around 1 tonne to the acre. The nose is lifted with grassy, herbaceous and passionfruit aromas. On the palate, there is a combination of the fresh green characters, as well as the tropical flavours that will develop further with bottle age. The wine shows a good strong backbone of natural acidity, combined with palate weight derived from fruit sweetness, and ageing on lees and in oak. The resultant wine is one that will evolve in the glass or bottle once open, and display true character and layers of complexity. This is an ideal wine for Spring, or enjoy with seafood, or spicy Asian dishes.

BOTTLING DATE: 15th September 2003