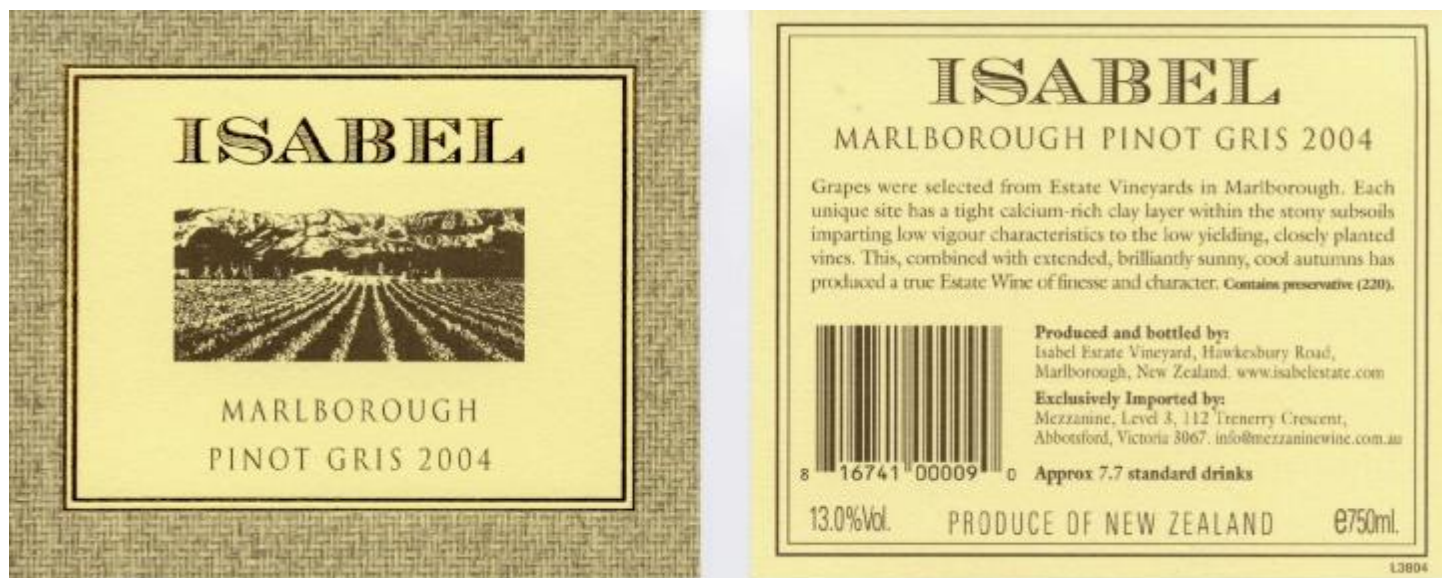


ISABEL



VINTAGE NOTES

2004 PINOT GRIS

HARVEST DATE: 7th – 9th April 2004
VINEYARD: Isabel Estate
Blocks 1, 2 & 3
VARIETY: Pinot Gris
Clones Barrie and Mission
“selection a petits grains”.
Selle Ovaile 2-15 & 2-16

VITICULTURE: Excellent fruit set in this year’s Pinot Gris and the first fruit from our newly grafted sections, produced more fruit than originally expected. The close planted vineyard and small canopies ensure that all plants have an even manageable fruit set. To balance the crop and ensure even ripening some judicious leaf plucking and bunch thinning was required. The cool extended autumn kept sugar levels down while allowing progressive physiological ripeness.

HARVEST ANALYSIS: Brix 22.4 – 24.5
Acid 7.2
pH 3.2

OENOLOGY: The grapes were hand picked and gently whole bunch pressed. Tank-fermented cool in three portions, with three different yeasts, we sought to develop a Pinot Gris with delicate finely balanced structure, as we were blessed with lower alcohol levels due to the cool season. There was minimal winemaking intervention, with no oak or malolactic influence, just a delicate expression of Pinot Gris fruit from the Isabel Vineyard.

WINE MAKER’S COMMENTS: The 04 Pinot Gris is more finely structured and delicate than is often the case with Pinot Gris, which can tend to have high alcohol and a spicy oiliness. With a floral and musk nose, and pale straw appearance, this wine will develop lovely secondary characters in bottle. The palate is silky, and finely textured, with a subtle acid backbone that should see the wine retain freshness and be a great companion to food. There are stone fruit and rose petal flavours that contrast with the subtle spice of this multi-layered wine. Great with seafood.

WINE ANALYSIS: 13 % alcohol
6.2 g/l titratable acidity
2.5 g/l residual sugar

BOTTLING DATE: 26th August 2004