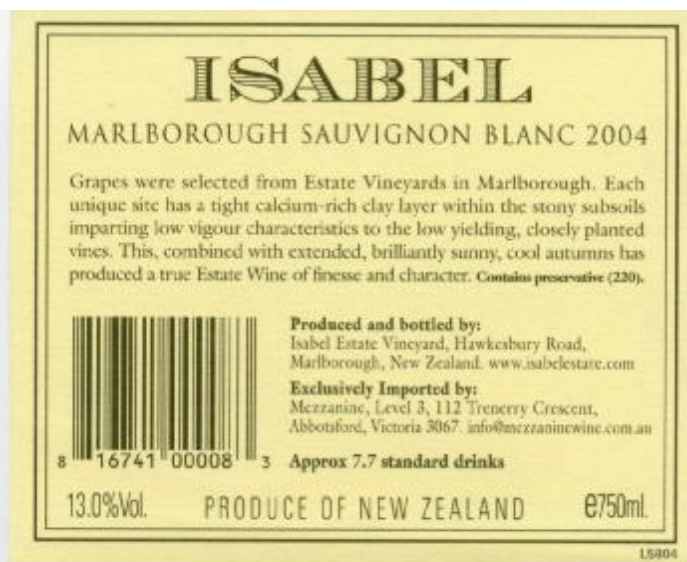
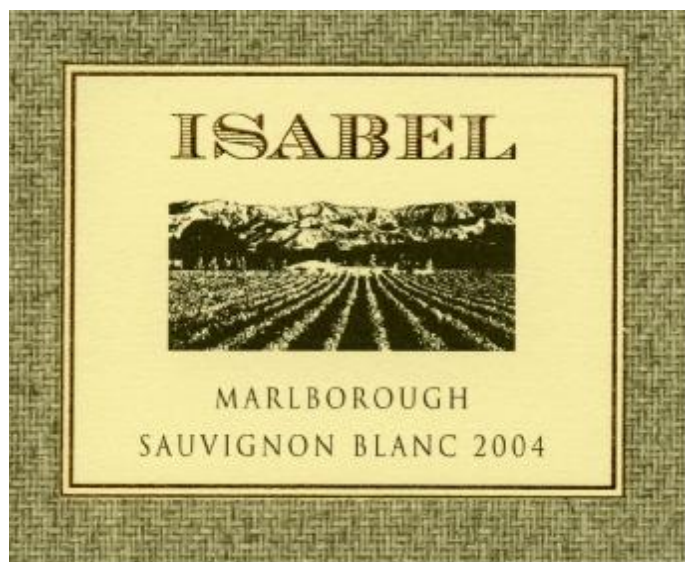


ISABEL



VINTAGE NOTES

2004 SAUVIGNON BLANC

HARVEST DATES: 12th April – 4th May 2004
VINEYARD: Isabel Estate.
Block 5
Clansman Awatare
Francis & Walsh
VARIETY: Sauvignon Blanc
Clones UCD 1 and 2, BDX 316
and 317, 5385

VITICULTURE: A quite cool early spring lead to a very even and complete flowering and fruit set. As December rolled through, temperatures rose and canopies quickly filled out. February arrived and the temperatures dropped which lead to an extended ripening season. Leaf plucking to increase sun exposure into the fruit zone was done in early January. This combination allowed us to bring in some early fruit with bright zingy flavours and then later fruit with more developed body.

HARVEST ANALYSIS: Brix 21- 25
Acid 7 - 12
pH 3.15 - 3.35

OENOLOGY: The '04 vintage was punctuated with rain, so some fruit came in early and other fruit distinctly later. The early fruit had typical Marlborough cut-grass freshness, and zingy acidity. The later fruit was more restrained, with stone fruits and honey. All was settled over night and fermented clean and cool to retain freshness. Around 10% was barrel fermented, and another 5% aged on lees in oak, giving us greater length and mouthfeel.

WINE MAKER'S COMMENTS: A subtle, refined sauvignon, the nose displays lemon, honey and fresh cut grass. The palate is a combination of crisp acid and soft viscosity derived from lees time and in oak. The flavours are a combination of stone fruits, citrus and classic Marlborough herbaceous notes. There is a touch of spice on the palate which is quite dense throughout, and a touch of sweetness to offset the acid. This wine will go well with richly flavoured dishes such as a red Thai curry or marinated smoked mussels.

WINE ANALYSIS: 13 % alcohol
7.9 g/l titratable acidity
4.5 g/l residual sugar

BOTTLING DATE: 6th September 2004