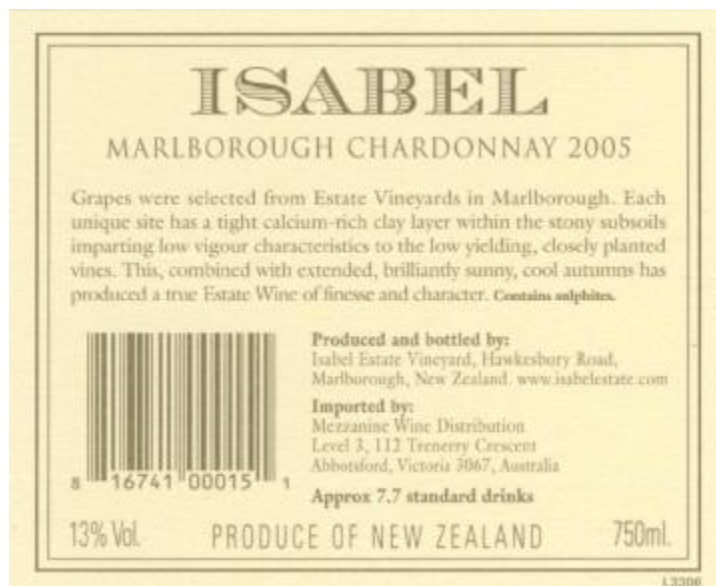
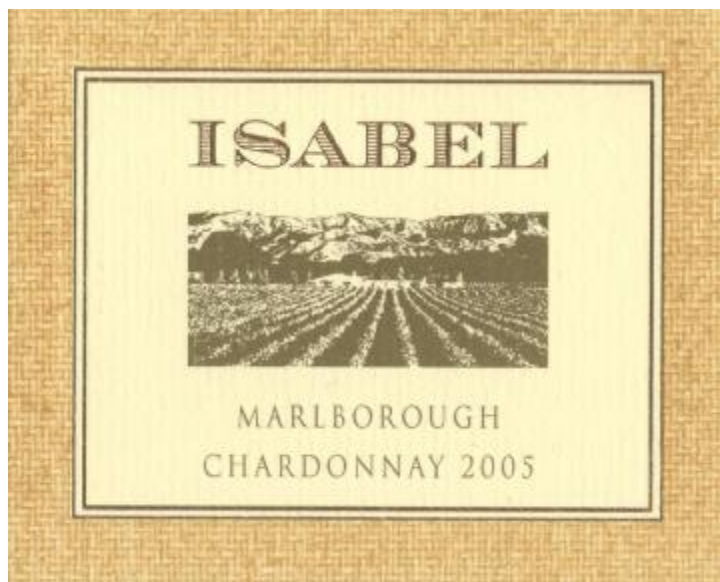


ISABEL



VINTAGE NOTES

2005 CHARDONNAY

HARVEST DATE: 13th – 18th April 2005

VINEYARD: Isabel Estate
Block 1 rows 36-74
Block 2 rows 1-24
Block 3 rows 97-153

VARIETY: Chardonnay
Clones: Mendoza
UCD 15 and RUA 1
15, 95, 2123 and 8021

VITICULTURE – Mike Newman: Marlborough's climate is 'right on the absolute limit' for attaining good ripeness in Chardonnay grapes - not-so-much in the sunshine department, but rather, in the heat summation units. We decided early on that 2005 was going to offer a cooler growing season, therefore extensive fruit thinning was carried out during the early summer to ensure all remaining crop achieved complete ripeness.

HARVEST ANALYSIS: Brix: 23- 25
T.A.: 6.4 - 8
pH: 3.1 – 3.4

OENOLOGY – Patricia Miranda: The decision of how fruit will be 'handled' in the winery is always made in the vineyard – previous to harvest. Whole bunch pressing was called for by the '05 crop, as the small berries showed a tight structure early on. After gentle pressing, more than half the 'must' endured wild yeast fermentation in French oak, with around 15% of it being new barrels. The balance rested in seasoned bariques - some are like old friends and have been providing us with great fermentation "containers" for several years now.

TASTING NOTE: An enticing nose of complex aromas - 'sweet nuttiness', ripe figs and a touch of melon followed by nougat, caramel and a creamy richness that reminds of freshly baked bread. The textured palate exudes bright, clean fruit with upfront acidity while the broad, lees apparent, mid palate displays elegant flavours of white peach and almond biscotti – complimented by our distinctive minerality, the hallmark of Isabel; this is a wine of depth. Good structure – should last for yonks.

WINE ANALYSIS: 13 % alcohol
6.9 g/l Titratable Acidity
2.2 g/l Residual Sugar

BOTTLING DATE: 24th May 2006