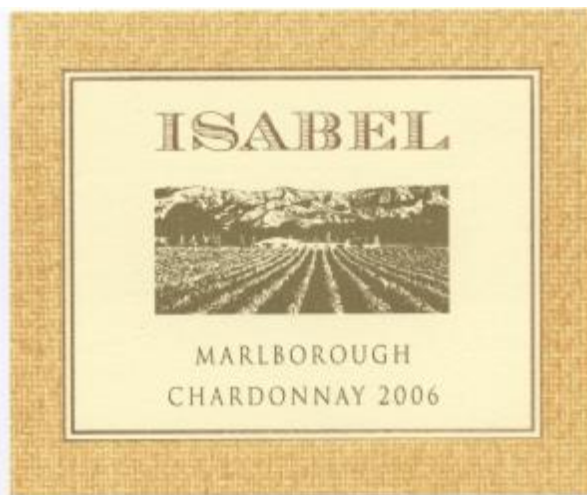


ISABEL



VINTAGE NOTES

2006 CHARDONNAY

HARVEST DATE: 15th – 30th March 2006

VINEYARD: Isabel Estate
Block 1 rows 36-74
Block 2 rows 1-24
Block 3 rows 20-41,
62-84 & 97-153

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

VITICULTURE – Mike Newman: Marlborough's climate offers challenges to Chardonnay and perfect ripeness can't always be achieved. 2006's warm growing season was a pleasant contradiction and canopy management become more of a spectator sport than anything else. Crop thinning and bunch shoulder removal was our most utilised technique this year, to ensure richly concentrated juice. Leaf plucking was kept to a minimum to allow bunches to ripen without 'sunburn' effects from the enjoyably long sunshine hours.

HARVEST ANALYSIS: Brix: 23.2- 24.6
T.A.: 7.0 – 8.0
pH: 3.2 – 3.4

BOTTLING DATE: 2nd February 2007

OENOLOGY – Patricia Miranda: It was a year of perfect ripeness for our Chardonnay. Hand picking and gentle whole bunch pressing ensured all the riches were preserved. Fermentation was its usual 'joint venture'. 50% of the juice was fermented in stainless prior to being transferred to French barrels while the balance was fermented in second and third year old barrels – different yeast strains were utilised for each technique. The barriques selected for our Chardonnay consist of several Coopers, of which approximately 20% were new. Batches were kept separate, seeking to retain fresh mineral acidity and natural varietal characteristics with regular lees stirring to contribute to mouth feel and lifted aromatics. The '06 Chardonnay enjoyed 10 months in oak prior to bottling.

TASTING NOTE: A Chardonnay offering a plethora of flavours with a full, creamy finish. The nose exhibits subtle intensity of honey and caramel nougat intermingled with tropical fruits and hints of vanilla oak. The palate is round with perfumed peaches and pineapples while elegant floral notes give a natural impression of sweetness and delicacy. A fine balancing act between new world intensity and old world finesse - definitely a wine with cellaring potential.

WINE ANALYSIS: 13.5 % alcohol
7.2 g/l Titratable Acidity
3.5 g/l Residual Sugar