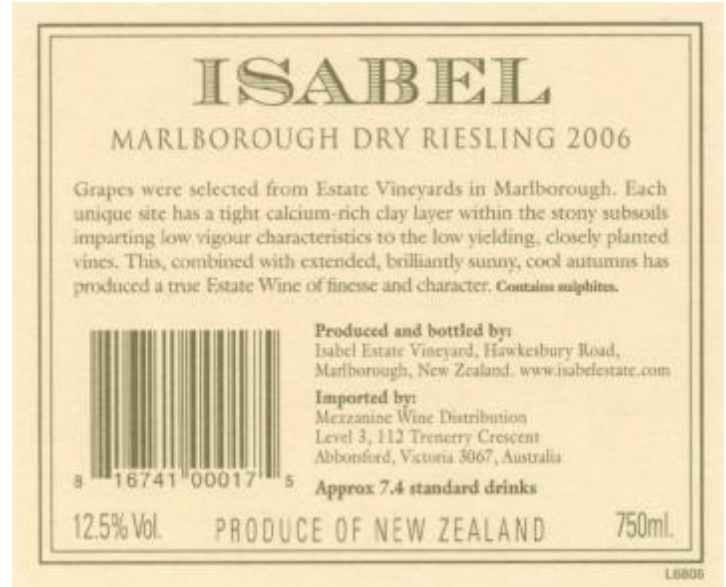
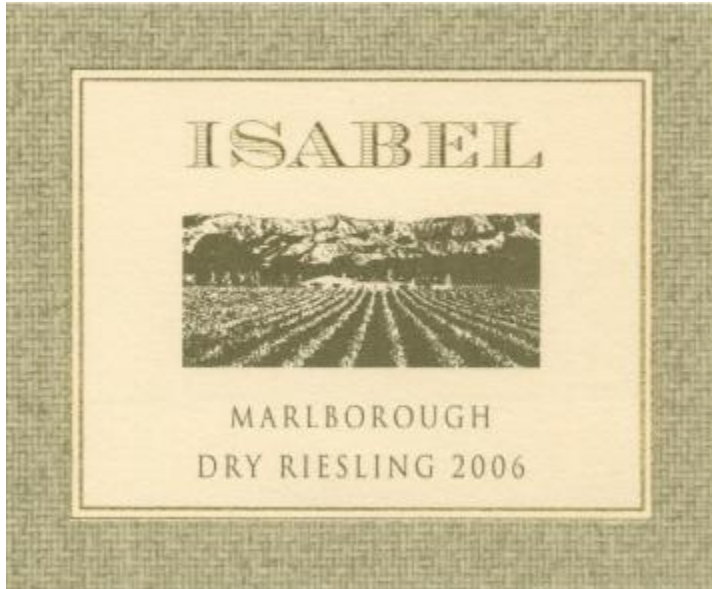


ISABEL



VINTAGE NOTES

2006 DRY RIESLING

HARVEST DATE: 18th – 19th April 2006

VINEYARD: Isabel Estate
Block 1, rows 1-35
McGinley

VARIETY: Riesling
Clones: Opou, Seifried, GM239

VITICULTURE – Mike Newman: I think we are starting to come to grips with our Riesling vineyard here at the Estate – this variety can over crop so easily. Judicious fruit thinning is required mid summer and, at the same time, some leaf removal. We are always careful not to over expose the fruit to the harsh Marlborough sunlight as this can have an intrusive effect on flavours. Riesling enjoys long hang time, often last to be harvested, and benefits enormously from our ‘hand picking only’ philosophy.

HARVEST ANALYSIS: Brix: 20-21
T.A.: 7.5 g/l
pH: 2.9 – 3.0

OENOLOGY - Patricia Miranda: Perfectly ripe, small golden berries from the vineyard without sugar levels being too high – what more could we ask for? A near perfect growing season for our Riesling. Harvest dates in late April can be a very cool time of year in Marlborough and to our advantage we have no problem keeping grape musts cool for a period of maceration. These are later pressed and racked off to stainless steel tanks for cool fermentation followed by a short time of lees contact to help with mid palate “weight”.

TASTING NOTE: A multi-layered aroma profile, which includes honey, fruit and flint all at the same time. As these vines gain age, more minerality and limestone hints are becoming apparent - definitely an Isabel vineyard feature. At this early stage of development, grapefruit seems quite dominant and some wine geek on our staff tasting panel ‘pulled out’ aromas of sage and marigolds... Patricia’s experience from working at Dr. Loosen’s iconic Mosel winery is quite apparent in this wine. We are confident our 2006 Riesling will gain palate interest for the next 5 years.

WINE ANALYSIS: 12.5 % alcohol
6.5 g/L titratable acidity
2 g/L residual sugar

BOTTLING DATE: 14th September 2006