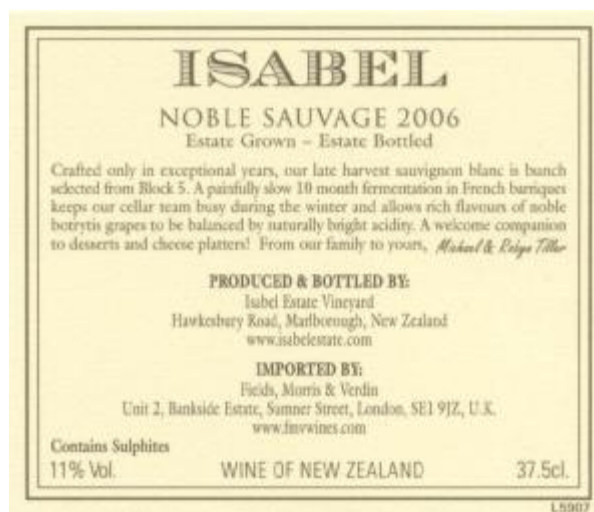
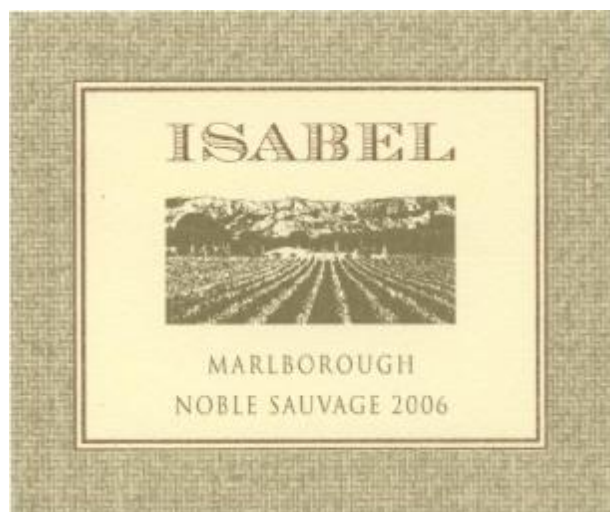


ISABEL



VINTAGE NOTES

2006 NOBLE SAUVAGE

HARVEST DATE:	18 th May 2006
VINEYARD:	Isabel Estate, Block 5 10 Rows (257 – 266)
VARIETY:	Sauvignon Blanc Clones: SB/MS

VITICULTURE: Mike Newman: Our Noble Sauvage requires great patience in the vineyard. Grapes demand ideal conditions to allow them to attain incredible ripeness while maintaining their healthy condition. If the growing season isn't perfect, grapes are dropped and no wine is made. An accountant's nightmare for sure! Luckily, the 2006 growing season was ideal – grapes happily 'hung' until mid May, enjoying endless sunshine with only a few timely drinks of rain. Fruit achieved a faultless combination of late harvest and natural botrytis – which should offer excellent complexity of flavour to the wine. The Sauvignon Blanc was hand picked on a cool, (very) early morning. The delicate fruit was delivered to the winery in optimum condition with freshness preserved.

HARVEST ANALYSIS:	Brix: 52 T.A.: 10 pH: 3.55
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OENOLOGY: Patricia Miranda: Sauvignon Blanc arrived at dawn to the winery in an ideal condition. Fruit was gently whole bunch pressed, utilising a 24-hour cycle - thus preserving concentration and 'luxurious' characters that developed in the fruit over the long ripening season. Juice was cool tank settled overnight (7 degrees Celsius) to retain pure varietal character prior to being racked to French barrels. Juice underwent a very slow and long spontaneous fermentation, 18 months in fact, in 50% new and 50% second year oak. Frequent stirring on the lees added further texture, body, length and mouth feel to the final assemblage.

TASTING NOTE: The four-year drought since the last vintage is suddenly forgotten - this wine could make up for anything! Aromas are intense and alluring... concentrated nectar, pure honeysuckle and notes of truffle – all very rich without being cloying thanks to the classic Sauvignon Blanc spine of acidity. The palate is generous and weighty yet wonderfully soft and rounded. Layers include a mid palate of tangy citrus and minerality combined with ripe apricots and tropical fruit flavours. Elegant, complex and balanced... Love at first sip – a delicious pairing to any dessert but delectable with a blue cheese and pear tart.

WINE ANALYSIS:	11% alcohol 11.5g/l titratable acidity 170g/l residual sugar
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BOTTLING DATE: 31st January 2008