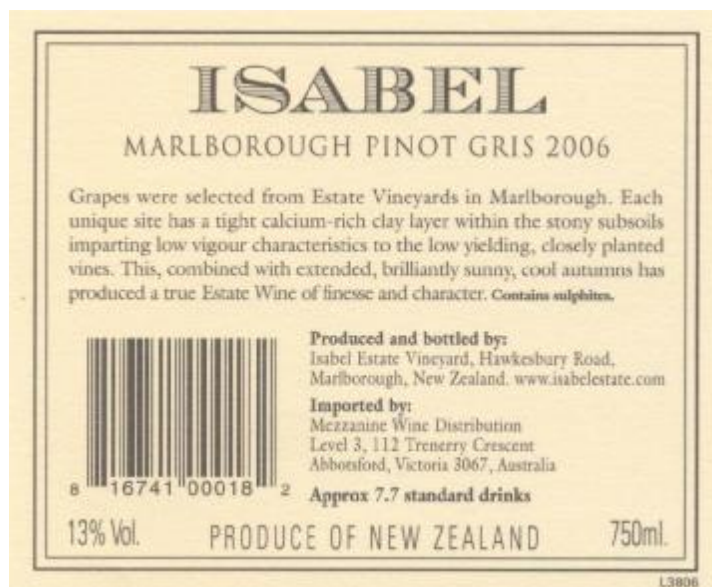
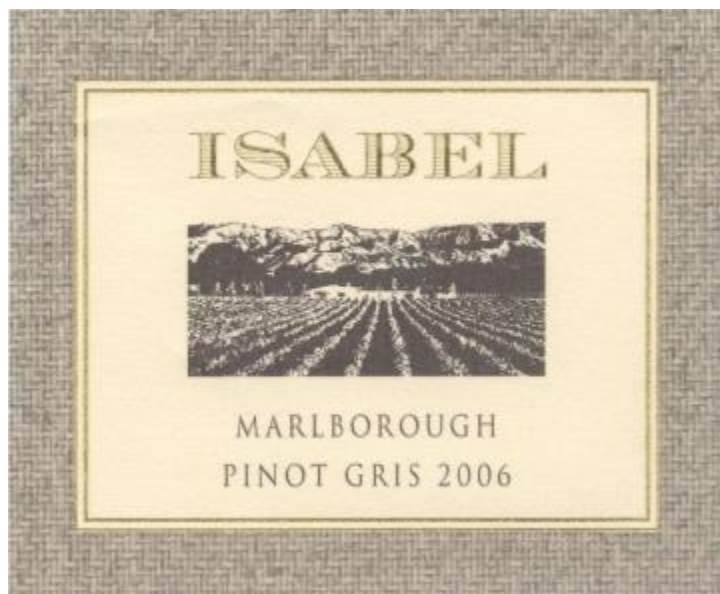


ISABEL



VINTAGE NOTES

2006 PINOT GRIS

HARVEST DATE: 25th March – 8th April 2006
VINEYARD: Isabel Estate
Block 1 Rows 1-45 & 75-97
Block 3
Block 6 Rows 121-153

VARIETY: Pinot Gris
Clones: Barrie and Mission
Selle Ovaile 2-15 & 2-16

VITICULTURE – Mike Newman: With a warm spring and early budburst, Pinot Gris can really set a large crop. Crop thinning becomes the focus in mid summer – with almost half the crop cut off...! Leaf plucking is not so important with this variety as we believe that too much sun exposure is damaging to this “delicate” variety. Constant analysis late season to ensure complete ripening without extreme high grape sugars resulting in undesirable high alcohols in the wine. With all our vineyard “blocks” surrounding the winery, the time from fruit being picked off the vine to pressing in the winery is usually less than half an hour! We believe this fruit “freshness” is important to the style of our aromatic wines.

HARVEST ANALYSIS: Brix: 23-24
T.A.: 6.0 – 8.0 g/l
pH: 3.1 – 3.3

OENOLOGY - Patricia Miranda: It was the ideal year for skin contact trials as the full spectrum of Pinot Gris characteristics were crammed into the berries. Some fruit was whole bunch pressed with the remainder being cold soaked in our Pinot Noir open fermenters. As usual, absolutely no oak barrel contact for this wine.

TASTING NOTE: A richness of aromas on the nose – everything is there, peaches and tropical fruit characters with an unmistakable nuance of coconut ice cream. The palate is intense for a sometimes-muted variety – dried fruits, peaches, apricots and the characteristic dried rose petals. A very expressive vintage, the seductive suggestion of feijoa fruit is tantalising... The power of this wine indicates further development to come over the next few years.

WINE ANALYSIS: 13 % alcohol
6 g/l titratable acidity
4 g/l residual sugar

BOTTLING DATE: 4th October 2006