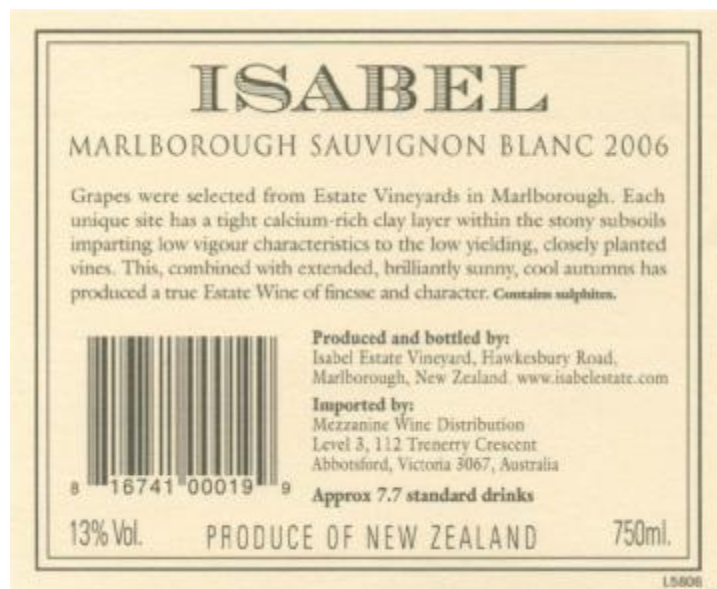


ISABEL



VINTAGE NOTES

2006 SAUVIGNON BLANC

HARVEST DATES:	1 st – 18 th April 2006
VINEYARD:	Isabel Estate Block 5, Rows 257 – 430 Block 6, Rows 154 – 235 Block 9, Shelby
VARIETY:	Sauvignon Blanc Clones: UCD 1 and 2, BDX 316 and 317, 5385

VITICULTURE – Mike Newman: The winter of '05 was very mild. Budburst in the spring was around mid September – a week early - and it continued warm and dry, allowing for complete and even flowering. This summer was definitely warmer and one would have to go back to 1998 to experience a season with greater “growing degree days”. At the end of January, 40mls of rain came at the ideal time – prior to veraison. Sauvignon crops were slightly below average in bunch numbers and did not require mid summer thinning. Harvest dates arrived with no drama and all blocks were picked by hand of course, at the optimum time.

HARVEST ANALYSIS:	Brix: 23 - 25 T.A.: 7.3 – 8.5 pH: 3.0 – 3.4
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OENOLOGY - Patricia Miranda: This was a year to “play around” with a little skin contact. As Isabel vineyard blocks are entirely picked by hand, we are able to select the very best fruit for a ‘little’ pre-ferment cold soak. This was always going to be a big wine due to the warmer season and our talented team in the cellar were well prepared to make the most of the more tropical fruit profile of the vintage. To retain freshness, most of the juice was cool stainless tank fermented. A portion was pressed directly into barrel in our underground cellar where slow spontaneous fermentation and later, malolactic fermentation took place.

TASTING NOTE: Everything is happening on the nose here with tropical aromas exploding – like you have crashed your motorcycle into a tropical island fruit stall....! The mid palate is rich and luscious with layered complexity. It offers a viscous persistent finish with the ‘classic’ Isabel vineyard limestone minerality. A wine that ‘feels’ like pure indulgence - delicious in its youth, yet undeniably age-worthy.

WINE ANALYSIS:	13% alcohol 6 g/l titratable acidity 3.5 g/l residual sugar
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BOTTLING DATE: 4th October 2006