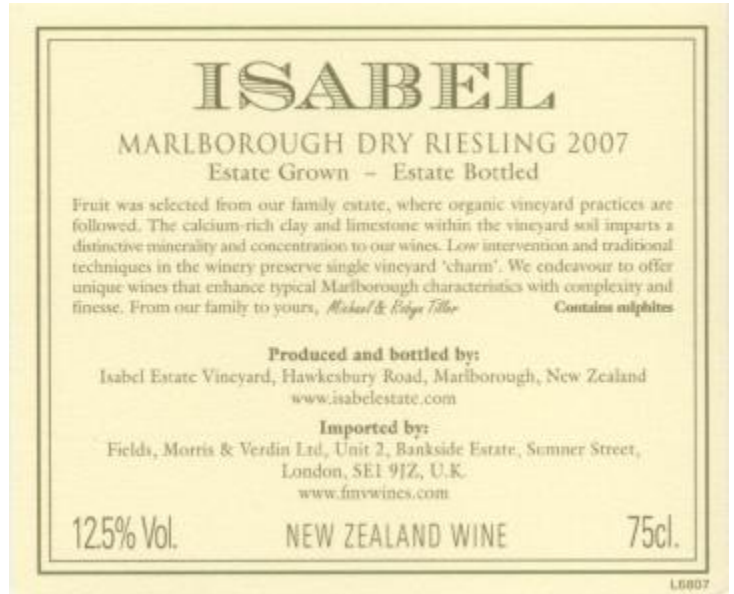
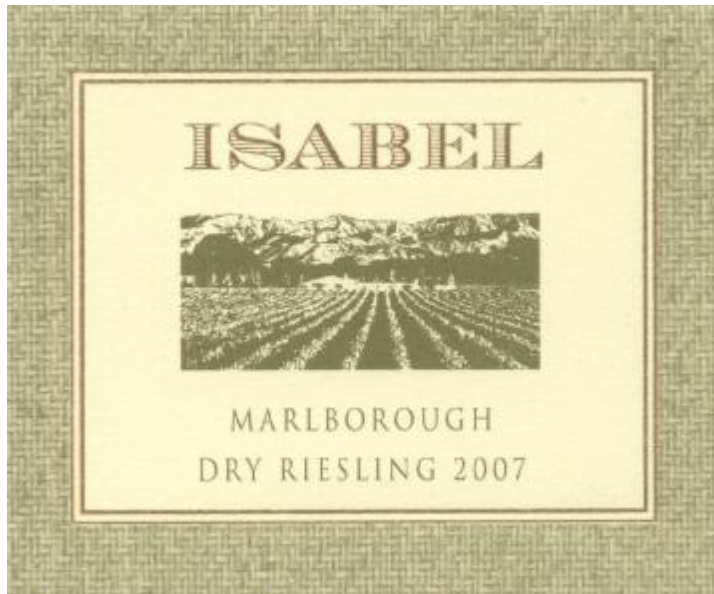


# ISABEL



## VINTAGE NOTES

### 2007 DRY RIESLING

**HARVEST DATE:** 13th – 21st April 2007

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

**VARIETY:** Riesling  
Clones: Opou, Seifried, GM239

**VITICULTURE – Mike Newman:** The Riesling crop was abundant this season, allowing for careful fruit selection during the thinning process. Rainfall during veraison of this delicate varietal can be detrimental but this year the weather behaved impeccably, not even a sniff! Fruit ripened ideally with beautiful concentration of classic flavours. We experimented a little with vine canopy management and allowed a little extra sun exposure – berry skins achieved a subtle ‘tan’ which contributed to an apparent and interesting spicy character. Harvest commenced at night and fruit was brought to the winery within minutes ensuring freshness was retained.

**HARVEST ANALYSIS:** Brix: 20  
T.A.: 7.5  
pH: 3.2

**OENOLOGY - Patricia Miranda:** Our Riesling fruit impressed this year. Upon de-stemming the fruit released an exuberant array of flavours – spicy, floral and perfumed. Cool maceration followed for three days to ensure all flavours were retained and the multitude of aromas were ‘captured’ by means of skin contact. Cold fermentation was utilised to retain freshness and vibrancy – as well as lime and spicy characters. Juice spent three weeks time on the lees, for added palate weight, complexity and lifted aromatics. Wine was fermented dry, as usual, allowing the entire varietal ‘personality’ to be showcased.

**TASTING NOTE:** A subtle, fine and delicate wine - yet very aromatic and perfumed; distinctively fruity and bright citrus aromas. The palate offers a combination of fresh lemon blossom, peach, apricot and ripe pears. All this follows with a touch of honey & hints of nougat – adding balance, complexity and great mouth feel. Isabel Rieslings are renowned for their dry and crisp finish matched by richness of texture...with a dash of ‘lime margarita’! The ‘07 is a wine of many layers with serious age-worthiness... but for those of us who can’t wait, a perfect pairing now with spicy Thai or Indian cuisine.

**WINE ANALYSIS:** 12.6 % alcohol  
6.5 g/l titratable acidity  
4 g/l residual sugar

**BOTTLING DATE:** 24<sup>th</sup> October 2007