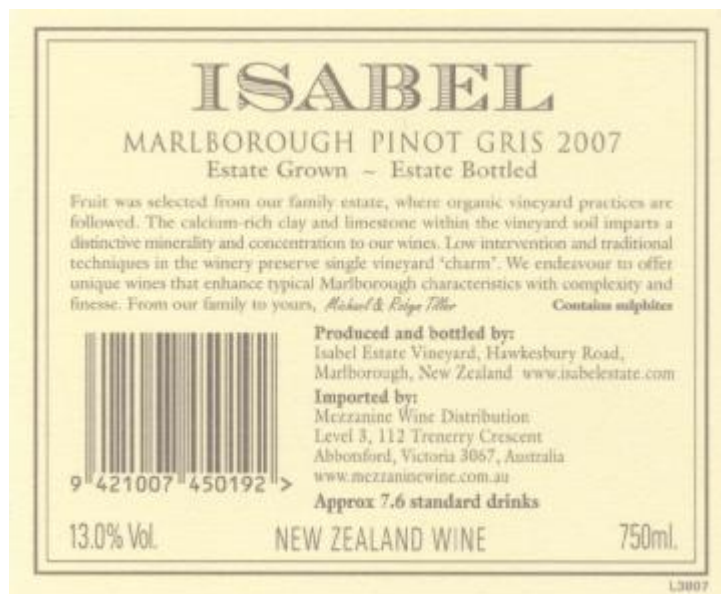
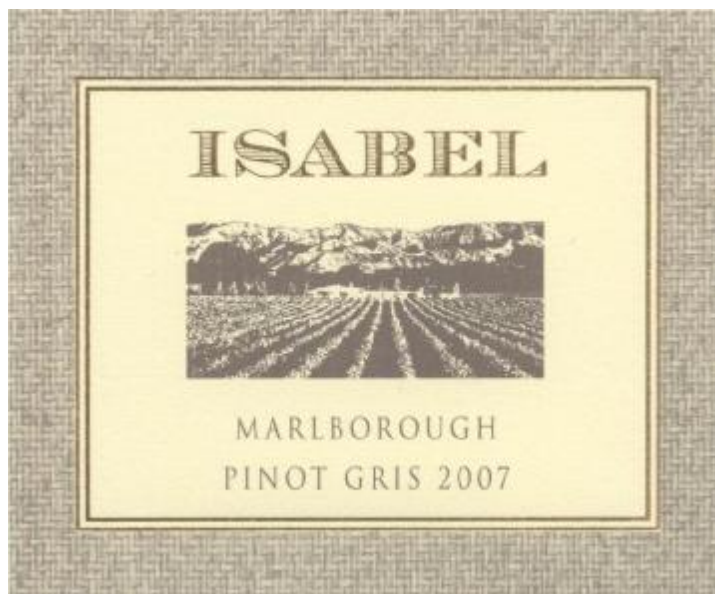


ISABEL



VINTAGE NOTES

2007 PINOT GRIS

HARVEST DATE: 23rd March – 12th April 2007
VINEYARD: Isabel Estate
Block 1 Rows 75-97
Block 2 Rows 25-62
Block 3 Rows 1-19/42-61/85-96
McGinlay Vineyard

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

VITICULTURE – Mike Newman: The warm spring of the '07 growing season allowed for a superb flower set. This gave us the opportunity to be very discriminating during the thinning process with significant amounts of fruit dropped and only perfect clusters left to 'hang'. Selective leaf plucking was another technique well utilised this year, ensuring fruit ripened slowly – concentrated flavours develop and alcohol levels are kept under control. To make up for a late start, we were rewarded with a beautiful Indian summer. The extended growing season, with warm days continuing well into April, allowed for fruit to be hand picked at an ideal balance of acidity, sugar and pH.

HARVEST ANALYSIS: Brix: 23-23.6
T.A.: 5.2-7
pH: 3.2-3.4

OENOLOGY - Patricia Miranda: Fruit was hand picked on a cool morning at ideal ripeness. Bunches were gently destemmed and enjoyed two hours of cool maceration on their skins. Juice was then cold settled and racked to stainless steel cold ferments, between 10 and 14 degrees, followed – we sought to preserve freshness and crispness. Slow fermentation ensured that clean minerality, natural spice characters and fresh apple notes were retained. Juice also enjoyed extended (3 weeks) lees contact and lees stirring; providing great phenolic structure, which builds the wine palate while balancing acidity and adding complexity.

TASTING NOTE: Due to a pre-ferment cold soak, the '07 Pinot Gris displays a gorgeous pale champagne hue in the glass. The nose is complex and aromatic - tropical fruit, luscious lychees, almond and subtle rose. On the palate, rich nectar and apricot flavours are upfront with vanilla, white stonefruit and creamy nuts lingering on the finish. The mid-palate combines green apple and pear, which reiterates the Isabel style – fresh, clean & crisp. Lees contact is apparent, offering lovely mouth feel. A beautiful wine with natural oysters but also stands up to roasted pork and duck dishes.

WINE ANALYSIS: 12.8% alcohol
6.9 g/l titratable acidity
7 g/l residual sugar

BOTTLING DATE: 25th October 2007