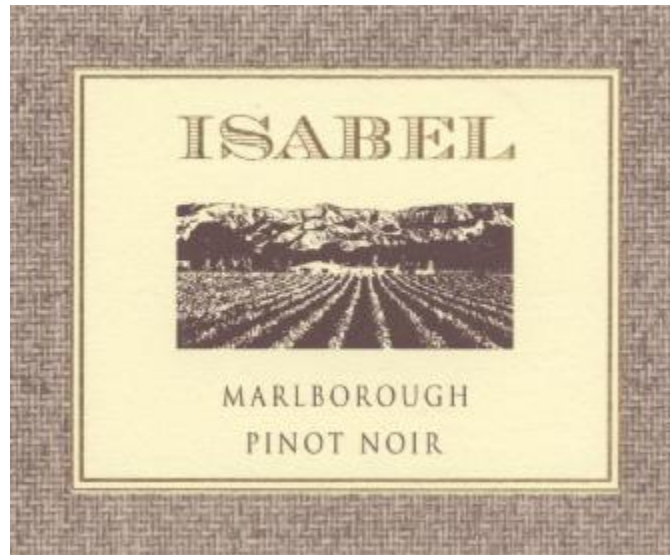


ISABEL



VINTAGE NOTES

2007 PINOT NOIR

HARVEST DATE: 19th – 27th March 2007

VINEYARD: IEV Block 4 Rows 154 - 256
IEV Block 2 Rows 63 - 142
Brooks Rows 1 - 25

VARIETY: Pinot Noir
Clones: DRC ABLE, UCD 5,
UCD 6, CIVC 375, AM 10/5
Dijon 113, 114, 115, 667, 777

VITICULTURE – Mike Newman: Thanks to a warm 2006 growing season, flowering was healthy and plentiful. Bud rubbing was essential to control bunch numbers. Selective fruit thinning followed ensuring all fruit ripened completely and concentrated flavours could be naturally achieved. The growing season was consistent and warm bringing fruit to ripeness, by taste and lab analysis, slightly earlier than usual. Fruit was hand harvested in the cool of the morning and delivered to our on-site winery in ideal condition

HARVEST ANALYSIS: Brix: 22 - 24.5
T.A.: 6.6 – 8 g/l
pH: 3 - 4

OENOLOGY – Patricia Miranda: The steady arrival of fruit into the winery was fantastic; weather conditions couldn't have been better, allowing us to pick blocks as required and at optimum ripeness. Bunches were gently de-stemmed and placed in open top fermentation vessels by clone and block. An extended cold soak was enjoyed prior to juice being transferred, by gravity, to French barrels. Ripe grape skins imparted added interest of soft tannins and beautiful colour! Wine was aged in barrel for approximately 10 months with good time in the bottle prior to release - ensuring components were well integrated

TASTING NOTES: The '07 vintage is deep garnet in colour suggesting a rich palate to follow. Aromas exude of ripe, red berries with hints of spice and dark chocolate. The finely textured palate offers layers of supple fruit accented with black liquorice and a splash of white pepper. Definitely a Pinot Noir with great aging ability but showing approachability already in its youth. We encourage decanting prior to enjoyment... if your patience allows.

WINE ANALYSIS: 13.5 % alcohol
5 g/l titratable acidity

BOTTLING DATE: 11th March 2007