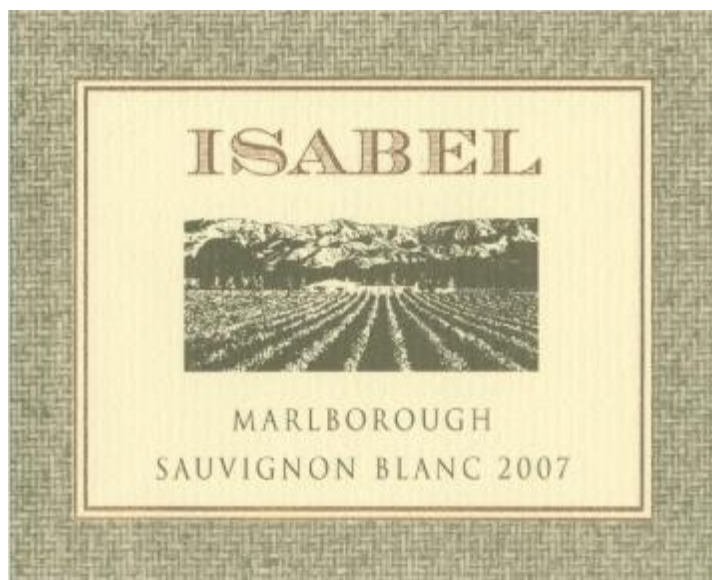


ISABEL



VINTAGE NOTES

2007 SAUVIGNON BLANC

- HARVEST DATES:** 3rd – 26th April 2007
- VINEYARD:** Isabel Estate
Block 5, Rows 257 – 430
Brook Vineyard
- VARIETY:** Sauvignon Blanc
Clones: UCD 1 and 2,
BDX 316 and 317, 5385

VITICULTURE – Mike Newman: Winter of '06 was slightly above average in temperature with considerably less rain - especially in September, which was 7 mm compared with the previous year of 51! This allowed for a healthy and plentiful bud burst. What wasn't expected was a sudden cool down with frosts threatening regularly. Isabel managed to avoid serious damage but flowering was certainly affected. It is our belief that the frost served as a 'natural selector' of the fittest; for what remained, developed into splendid fruit. Fruit hung under a healthy vine canopy, allowing for slow ripening of perfect "hen and chicken" bunches - selective leaf plucking commenced mid season to naturally modify flavours by allowing more sunshine on to the bunches. Weather during harvest was impeccable, fruit was hand picked at ideal flavour ripeness and brought to the winery in mint condition.

- HARVEST ANALYSIS:** Brix: 22 - 24
T.A.: 8.0 – 8.5
pH: 3, 2-3, 4

OENOLOGY - Patricia Miranda: Exceptional harvest conditions this year; blocks were picked continuously which provided a constant flow of fruit to the winery throughout April. Fruit was harvested in the cool early mornings to safeguard fruit flavours. Juice underwent cool fermentation, with portions from whole bunches and de-stemmed fruit, preserving freshness and natural minerality. Cool tank fermentation also ensured that pure varietal characteristics were retained. Approximately 20% of the juice was racked directly to French barrel while the remaining juice stayed in stainless with one months time on the lees. This combination of fermentation vessels allows the diverse flavours of Isabel Sauvignon Blanc to showcase in their entirety.

TASTING NOTE: Fragrant to say the least, wow! The '07 vintage saw its challenges in late spring with frosts affecting flowering, but the low yields were obviously to our advantage. Flavours explode from the glass! Intense lime and citrus, exotic fruit and floral notes... The palate too is lively, but manages a smooth & round 'delivery' while exuding tropical fruit, tangy citrus and minerality. This is a bright, crisp and fresh Sauvignon Blanc, but in keeping with the Isabel style it offers good palate weight while maintaining elegance and balance. Certainly enjoyable in its youth, this wine will continue to develop in years to come.

- WINE ANALYSIS:** 13.5% alcohol
7.7 g/l titratable acidity
4.5 g/l residual sugar

- BOTTLING DATE:** 12th October 2007