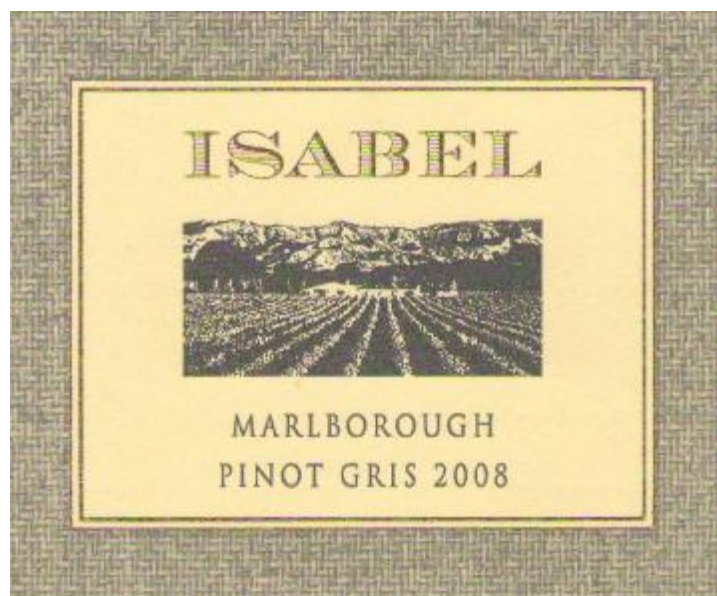


# ISABEL



## VINTAGE NOTES

### 2008 PINOT GRIS

**HARVEST DATE:** 7<sup>th</sup>-18<sup>th</sup> April 2008  
**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 '07 spring resulted in an increased flower set for 2008. Bud rubbing was utilised to keep crop levels under control followed by two rounds of bunch thinning - retaining only the best clusters. The long (and consistent) growing season allowed us to keep a fairly dense canopy over the fruit. This encouraged slow ripening, very important with the Pinot Gris grape, allowing concentrated flavours to develop without high sugar levels and overt phenolics. Fruit was hand picked at optimum ripeness, decided by both analysis and taste.

**HARVEST ANALYSIS:** Brix: 21.5-23.2  
T.A.: 4.95-7.5  
pH: 3.3-3.5

**OENOLOGY - Patricia Miranda:** Fruit was brought to our winery in the cool morning hours, helping to retain their fresh, crisp flavours. Bunches were de-stemmed prior to being transferred to tank for a lengthy cool maceration – skins offered great flavour this year with minimum tart/green character. Juice was cold settled before being racked to stainless steel tanks – standing proudly in our new white wine cuverie. Slow, cold ferments followed to optimise pure fruit flavours, subtle spice characters and crisp minerality. For added palate interest, weight and lifted aromatics, wine saw extended time on the lees – this technique also softens the natural acidity achieving excellent balance and texture.

**TASTING NOTE:** The '08 Pinot Gris has a subtle champagne hue with just a hint of peach. The nose offers great interest already in its youth with ample floral notes, spice and juicy stone fruit. In following with the Isabel style, our Gris offers a crisp palate balanced by lush fruit and natural acidity – good weight and fine texture. A wine capable of complimenting a vast array of cuisine, natural oysters, grilled prawns and roast pork tenderloin to name just a few...

**WINE ANALYSIS:** 13.5% alcohol  
5.7g/l titratable acidity  
5.9 g/l residual sugar

**BOTTLING DATE:** 15<sup>th</sup> September 2008