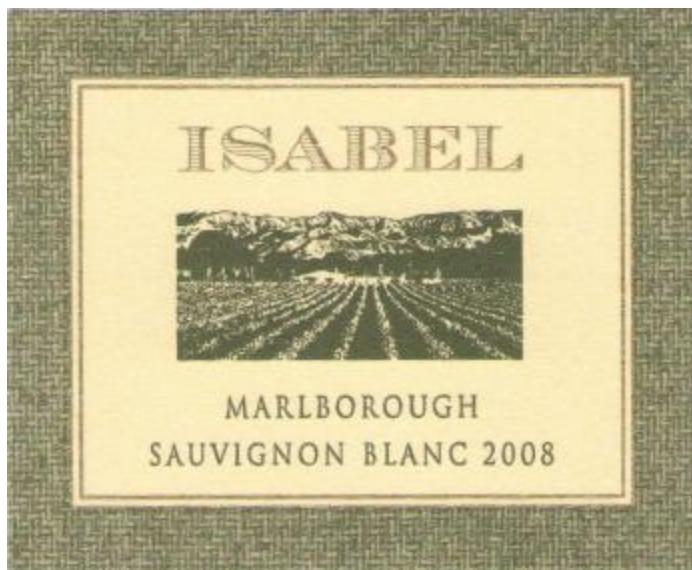


# ISABEL



## VINTAGE NOTES

### 2008 SAUVIGNON BLANC

<b>HARVEST DATES:</b>	9th - 22nd April 2008
<b>VINEYARD:</b>	Isabel Estate Block 5, Rows 257 – 430
<b>VARIETY:</b>	Sauvignon Blanc Clones: UCD 1 and 2, BDX 316 and 317, 5385

**VITICULTURE – Mike Newman:** The '08 season commenced in spectacular form – the warm Spring produced excellent flowering which in turn encouraged ample and healthy fruit bunches. This allowed us to 'drop' any bunches that were less than perfect, whilst leaving us with ideal crop levels. The growing season continued with consistent and warm weather enjoying drinks of rain at just the right time. Canopy management was utilised to ensure fruit ripened slowly and the resultant flavours were impressive. To our luck, fruit ripened up a bit earlier than anticipated enabling us to bring fruit in before the rain hit!

<b>HARVEST ANALYSIS:</b>	Brix: 23 - 25 T.A.: 7.3 – 8.5 pH: 3.41
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**OENOLOGY - Patricia Miranda:** The '08 season produced fantastic fruit. Bunches ripened slowly and completely, producing nicely concentrated berries. To maximise flavour profiles and retain freshness, fruit was handled with care - beginning with hand picking in the chilly morning hours. Bunches were kept whole and enjoyed cool maceration in stainless tanks. The majority of the juice was cool fermented to preserve true varietal character and vineyard flavour. The remaining 5% was racked directly to French oak for fermentation. All wine enjoyed good time on the lees with regular stirring; contributing to palate texture, weight and mouth feel – simultaneously, balancing ripe fruit flavours and softening the natural acid.

**TASTING NOTE:** Another vintage not without its challenges.... Mike T, our trusty weatherman, has enabled us to escape unscathed! And thank heavens, because this year's wine is a cracker! Bright nose of tropical fruit and fresh citrus zest entices you from the get go. The palate follows in good form with tart gooseberries, ripe white peach and a hint of fresh grass. Just enough natural acid to keep you yearning for more. In true Isabel fashion, this wine delivers concentrated flavour in an elegant package.

<b>WINE ANALYSIS:</b>	13.5% alcohol 6.9 g/l titratable acidity 3.5 g/l residual sugar
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**BOTTLING DATE:** 8th August 2008