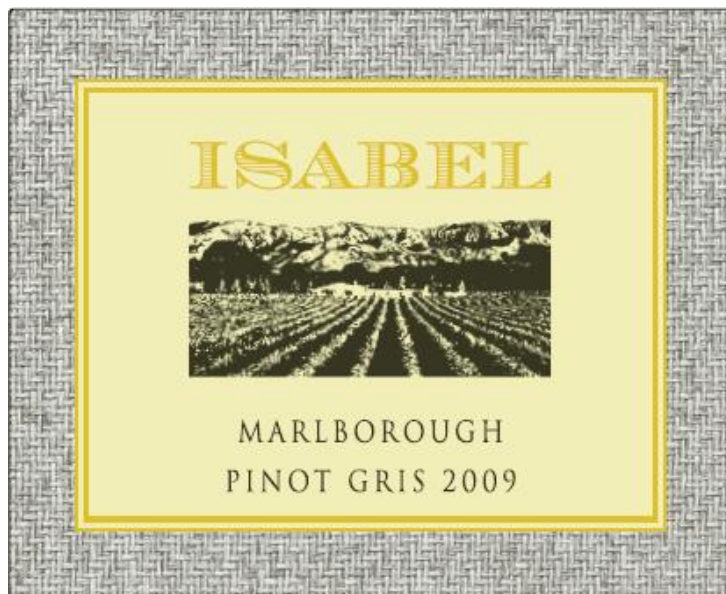


ISABEL



VINTAGE NOTES

2009 PINOT GRIS

HARVEST DATE: 3rd - 16th April 2008
VINEYARD: Isabel Estate
Block 1 Rows 75-97
Block 2 Rows 25-62
Block 3 Rows 1-19, 42-61 & 85-96
McGinley Vineyard

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

VITICULTURE – Mike Tiller: Pinot Gris really loves Marlborough... in early Summer we need to carry out serious bunch thinning, even after 'laying down' low to moderate bud numbers at pruning time. The other challenge with this variety is to achieve complete fruit ripeness without the sugar levels going through the roof and the resulting high alcohol and/or high residual sugar in the wine which is, we believe, undesirable and not the style our vineyard aims for. During the growing season too much sun on the ripening bunches can, we believe, thicken and over colour the skins. This can lead to a more "phenolic grainy profile" in the wine countering that desired silky texture of well-grown Pinot Gris wines.

HARVEST ANALYSIS: Brix: 22.5-23.5
T.A.: 6.0-7.41
pH: 3.2-3.5

OENOLOGY - Patricia Miranda: Fruit was picked at optimal ripeness, albeit very late into the season. The long growing season was ideal to obtain varietal and natural expression of the Pinot Gris characteristics – a healthy pinky-grey skin brimming with flavour. Juice was cold settled and racked to stainless steel tanks where a cold, 10 –14 OC, was maintained as we sought to retain freshness and crispness. A soft viscosity was derived from an extended two months lees contact, building palate weight, body, structure and complexity.

TASTING NOTE: The 2009 Pinot Gris will appeal to many, rich nectar juice, spice and white peach mix with a creamy vanilla and hints of acidity in the form of waxy apples. An elegantly perfumed wine. With its higher acidity and bright aromatics, a soft viscosity derived from lees contact and a lengthy palate are combined to give an overall impression of richness coupled with freshness. The nose shows complex exotic aromas of ripe quince paste, almond and damask rose.

WINE ANALYSIS: 13.0% alcohol
6.7 g/l titratable acidity
4.7 g/l residual sugar

BOTTLING DATE: 10th July 2009