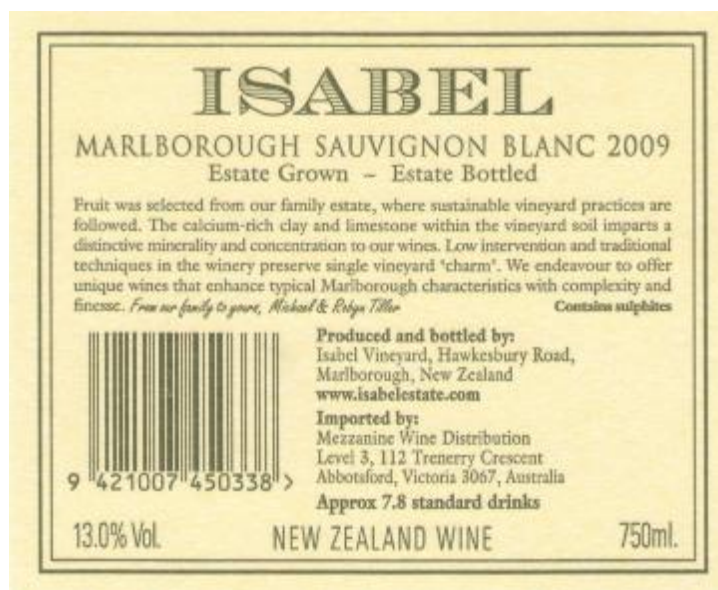
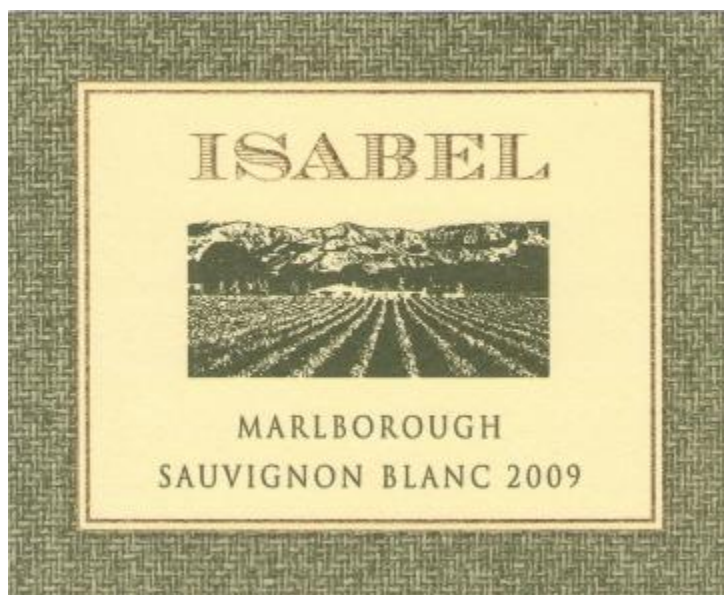


# ISABEL



## VINTAGE NOTES

### 2009 SAUVIGNON BLANC

**HARVEST DATES:** 22<sup>nd</sup> April – 4<sup>th</sup> May 2009

**VINEYARD:** Isabel Estate  
Block 5 & 6  
Elevation Vineyard

**VARIETY:** Sauvignon Blanc  
Clones: UCD 1 and 2,  
BDX 316 and 317, 5385

**VITICULTURE – Mike Tiller:** It is a bit of a tradition with us, that just before budburst, in early October, we have to 'round up' the sheep (and the odd goat) and move them off to one of our Summer holding pastures . . . this is just before they develop a liking for the succulent new shoots that are emerging.

The spring vineyard soils were pretty much saturated from high winter rainfall and with a couple of timely 'top ups' from the heavens (one in December, one in February) we did not have to water the vines all year. The '09 vintage in Marlborough will be recorded as a coolish season - but not as cold as the '05 vintage. We did carry out a little more 'tactical' leaf plucking, along with the bunch thinning in February, to avoid too much of the harsh green herbal characters prevalent in a cool year. Exposing the ripening bunches to the sun does bring on more tropical flavours for a more complete ripeness, this also has the side benefit of depleting a little acidity which can be at 'teeth dissolving' levels in a cool year. This was also a year for slow ripening and a long 'hang time' - harvesting so late in May is a rare thing but can add to concentration and structure.

**HARVEST ANALYSIS:** Brix: 22 – 23.5  
T.A.: 6.8 – 8.5  
pH: 3.2 – 3.4

**OENOLOGY - Patricia Miranda:** Exceptional year for late ripening characterised the '09 vintage. The fruit was hand harvested in the chilly early morning to preserve fresh, crisp flavours. Very cool nights are typical of Marlborough and our mineral rich, well drained soils are kept just fertile enough to allow maximum concentration in the fruit - we are sure this helps us to keep moderate alcohol levels of less than 13%. As little skin contact as possible was achieved to avoid overpowering phenolics or grainy textures in the wine. The juice underwent a slow and cool fermentation, thus, preserving the typical fresh citrus and herbaceous flavours that Marlborough is renown for. Also, different blocks were vinified in separate tanks, allowing us to enhance complexity.

**TASTING NOTE:** Quintessential Marlborough Sauvignon, the nose exhibits intensity of herbal and exotic hints of guava and elder flower. Balanced by the floral notes of geranium, gooseberry and figs, as well as tropical fruits - passionfruit and honeydew melon in particular. Maybe it was wishful thinking, but the first sip was like one of those exotic tropical fruit cocktails at a swim-up bar - 'holiday flavours'. The weighty palate and exquisitely soft texture is rounded out with layers of fresh acidity. Delicious medley of tangy citrus and minerality from the Isabel terroir.

**WINE ANALYSIS:** 12.8% alcohol  
6.7 g/l titratable acidity  
3.7 g/l residual sugar

**BOTTLING DATE:** 14th July 2009