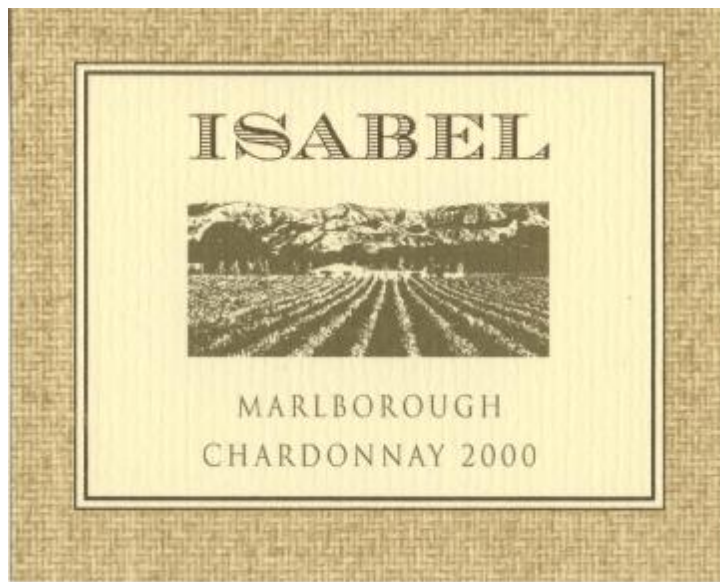


ISABEL



V I N T A G E N O T E S

2000 CHARDONNAY

HARVEST DATE: 28th March – 7th April, 2000
VINEYARD: Isabel Estate
Block 1 Rows 1 – 97
Block 2 Rows 71 – 142
Block 3 Rows 82 – 85
VARIETY: Chardonnay
Clones: Mendoza, UCD 15
and Rua 1

VITICULTURE: We have been growing Chardonnay here for over twenty years and the longer we cultivate this noble variety the more simple our techniques become. The season got off to a great start with budburst in warm dry conditions. Early shoot thinning evened out the canopies allowing light and air to circulate around the rapidly forming bunches. As the season progressed towards flowering the weather cooled off, slowing the pollination process and reducing berry size. Mid-summer temperatures remained cooler than normal extending the ripening into mid-autumn. The ripening season was close to ideal. Cool sunny days and crisp, cool nights restrained ripening resulting in very intense, clean fruit with great varietal definition.

HARVEST ANALYSIS:

Brix	23.7 – 24.9
pH	3.07 – 3.19
T.A.	8.9 – 10.2

OENOLOGY: Hand picking and whole cluster pressing are mandatory for obtaining elegance and structure required for fine Chardonnay. Sixty percent of the juice was drained directly from the press to a mixture of old and new French Oak barriques with the balance cool fermented in tank to preserve the freshness of the fruit. Wild and inoculated ferments ran warm with the malolactic fermentation delayed until the spring to allow time for the wine to rest on yeast lees over winter. Regular stirring was maintained to add richness and texture prior to blending and bottling in March 2001.

WINE MAKER'S COMMENTS: Attractive straw/green in colour. The nose is fresh and alive showing concentrated stone and citrus fruits balanced with elegant yeast lees, subtle oak underlined with complex minerally synonymous with Isabel Chardonnay. Being a slightly cool season the wine displays characteristic pink grapefruit flavour with concentrated white peach and stony mineral characters. The palate is tight but rich, flowing through the palate to a well-defined finish. We believe this is a classic Isabel Chardonnay capable of ageing five to eight years from harvest.

WINE ANALYSIS:

13.5 % alcohol
7.6 g/l titratable acidity
< 1g/l residual sugar
27 g/L Dry Extract

BOTTLING DATE: 7th March, 2001