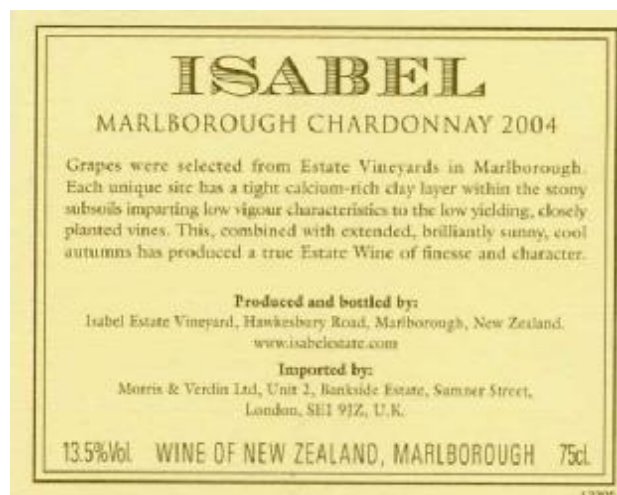
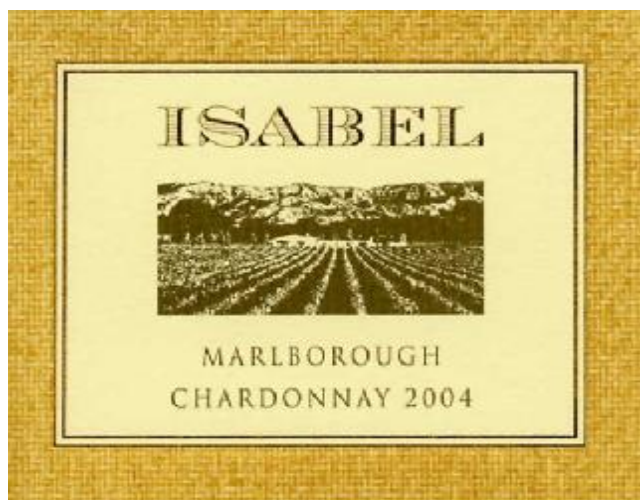


ISABEL



VINTAGE NOTES

2004 CHARDONNAY

HARVEST DATE: 5th- 14th April 2004

VINEYARD: Isabel Estate
Block 1 rows 36-74
Block 2 rows 1-24
Block 3 rows 20-41/62-84/97-153

VARIETY: Chardonnay
Clones: Mendoza
UCD 15 and RUA 1
15, 95, 2123 and 8021

VITICULTURIST – Kevin Ryan: We got off to a great start with an even budburst and excellent flower set (November 2003). Once again heavy fruit thinning was required. As with Pinot Noir we avoided over leaf plucking, as this can lead to sunburn on ripening bunches and with Chardonnay in particular, overt caramelised flavours.

HARVEST ANALYSIS: : Brix 24-25
Acid 7.5 - 9
pH 3.17- 3.4

OENOLOGIST– Patricia Miranda: Gentle whole bunch pressing was followed by a portion aged on its lees into stainless steel fermenters. The other portion was whole bunch pressed into seasoned French oak barrels using indigenous yeast strains. Both components were stirred regularly whilst ageing for over 10 months; the portion in barrels underwent 25 % Malo-lactic fermentation.

WINE MAKER'S COMMENTS: This untypical Chardonnay has lifted aromas of perfumed tropical fruit, mineral lemon peel, white peach and almonds, massive depth of fruit, elegant floral flavours, honey smooth, creamy palate. The sweet ripe fruit is balanced by a well-integrated acidity and fine oak giving a seamless complexity.

The wine is delightful drinking immediately, but will gain more fruit weight and complexity as the years go by. This is an interesting wine with full expressive flavours and a mouth filling presence, which is versatile with many dishes – particularly creamy seafood chowder.

WINE ANALYSIS: 13.5 % alcohol
7.9 g/l titratable acid
2 g/l residual sugar

BOTTLING DATE: 24th February 2005