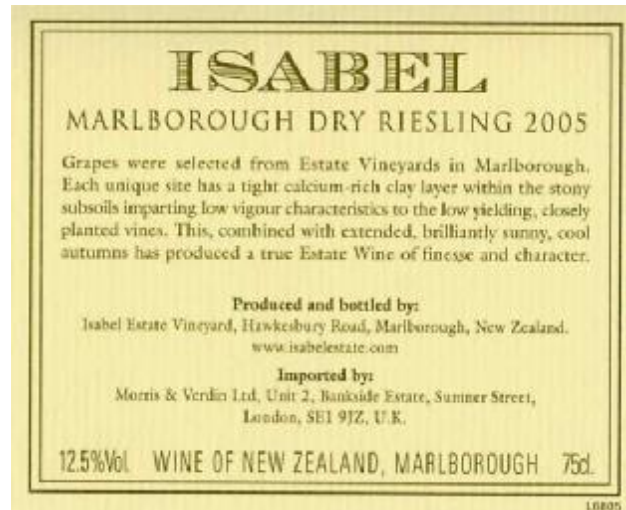
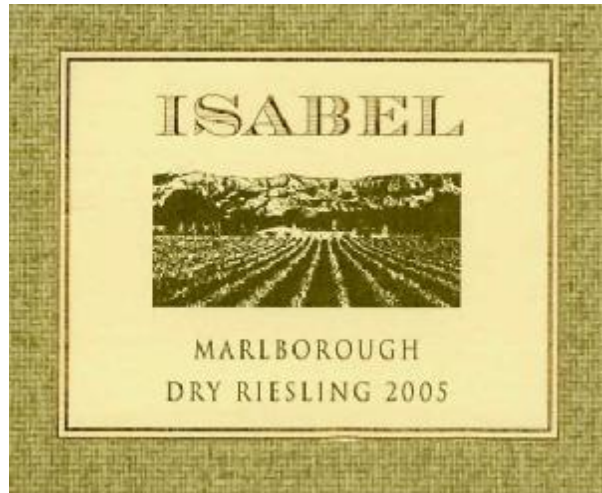


# ISABEL



## VINTAGE NOTES

### 2005 DRY RIESLING

**HARVEST DATE:** 18<sup>th</sup> April & 30<sup>th</sup> April 2005

**VINEYARD:** Isabel Estate  
Block 1, Rows 1-35  
McGinley

**VARIETY:** Riesling  
Clones: Opou, Siefried,  
GM 239

**VITICULTURIST – Kevin Ryan:** Our Riesling vines, planted on clay/lime-stone soils give an early indication that we are on track to produce Riesling with good minerality. Vineyard practices included mandatory hand leaf and bunch removal. These high-density planted vines gave us clean botrytis free fruit, adverse effects of the weather, and benefited by allowing the fruit to become phenologically ripe.

**HARVEST ANALYSIS:** Brix 21-23  
pH 2.9-3.0  
T.A. 7-8

**BOTTLING DATE:** 22<sup>nd</sup> August 2005

**OENOLOGIST – Patricia Miranda:** An ideal Riesling growing season – cool yet sunny. Two different batches and harvest dates, hand picked followed by cool maceration of de-stemmed fruit over-night to bring the acidity up as well as extract flavours and vibrancy from those small, gold berries that characterise this variety. The juice was cold tank fermented with special strains of yeast selected for our cold fermentation regime. A short period of lees contact giving more texture and fuller-body without losing the freshness, delicacy and incredibly varietal aromas of Riesling.

**WINE MAKER'S COMMENTS:** A subtle, lush and seductive wine, with distinctive perfume and smooth texture, the grapes were a deep yellow and the resulting wine has an incredibly fresh lemon blossom, some fine floral aromatic notes and hints of spice, white peach and apricot nose, with overtones of honey and musk.

The palate is equally vibrant with citrus and mineral flavours akin to snorting lime sherbet... offset by delicate hints of nougat with spectacular roundness, mouth feel and length. This wine will be a perfect match with spicy seafood.

**WINE ANALYSIS:** 12.5 % alcohol  
9.0g/L titratable acidity  
4.03g/L residual sugar