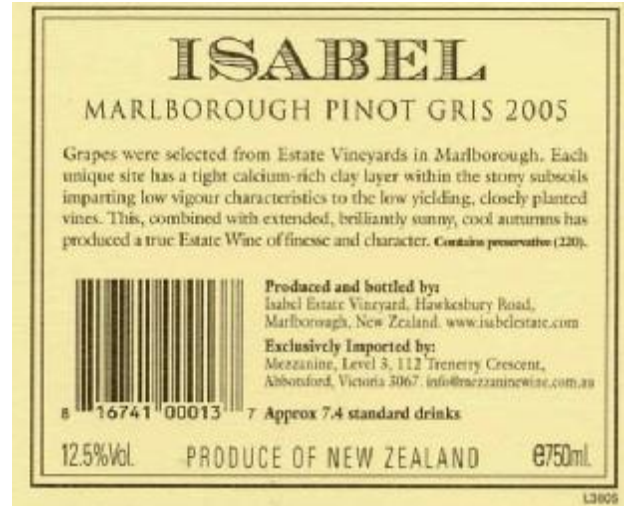
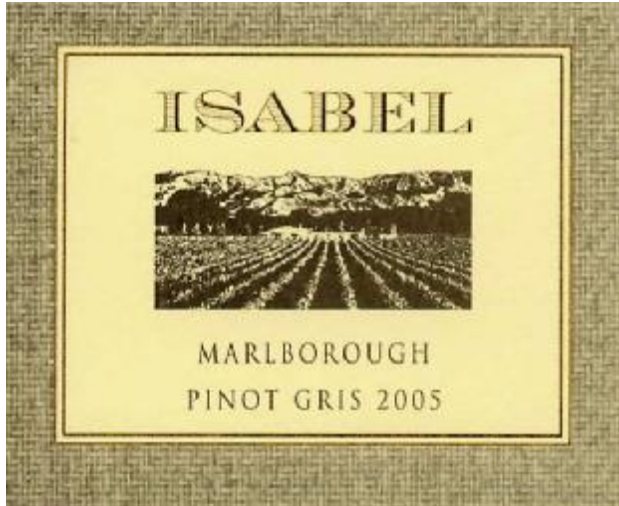


ISABEL



VINTAGE NOTES

2005 PINOT GRIS

HARVEST DATE: 13th – 22nd April 2005

VINEYARD: Isabel Estate
Blocks 1, Rows 75-97
Block 2, Rows 25-62
Block 3, Rows 1-19/42-61/85-96

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

VITICULTURIST – Kevin Ryan: Pinot Gris loves Marlborough...! This dusky pink coloured variety has a tendency to over-crop and must be controlled with judicious leaf and fruit thinning, avoiding high sugar levels and resultant higher alcohol levels in the wine.

HARVEST ANALYSIS: Brix 21 - 23
Acid 7-9
pH 3.0-3.3

BOTTLING DATE: 12th August 2005

OENOLOGY: Excellent and healthy fruit all hand picked upon ripeness, no more than 23 Brix, ideal maturity to obtain varietal expression of delicate flavours and crisp acidity. The fruit was gently whole bunch pressed followed by cool maceration for 2 hours duration. After cold settling the juice was racked to stainless for two batch ferments. Both ferments were cold (10-14 degrees Celsius), as we sought to retain freshness and crispy character. Later these were combined and given extended lees contact to build palate, body, balanced structure and complexity.

WINE MAKER'S COMMENTS: The '05 Pinot Gris has great appeal showing a fine structure, balanced body, texture and finesse. This gently perfumed wine has more substance and colour than one usually associates with 'New World' Pinot Gris. It is a mid point between Chardonnay, with its soft roundness and lower acidity and Riesling, with its higher acidity and aromatic flavours. Soft viscosity derived from lees contact and low yields in the vineyard lending length to the palate giving an overall impression of richness as well as freshness. The nose shows multiple aromatic flavours, ripe peach and pear with subtle rose garden perfume notes. The style of wine makes it a great accompaniment to creamy chicken and duck.

WINE ANALYSIS: 12.5% alcohol
7.1 g/l titratable acid
3.3 g/l residual sugar