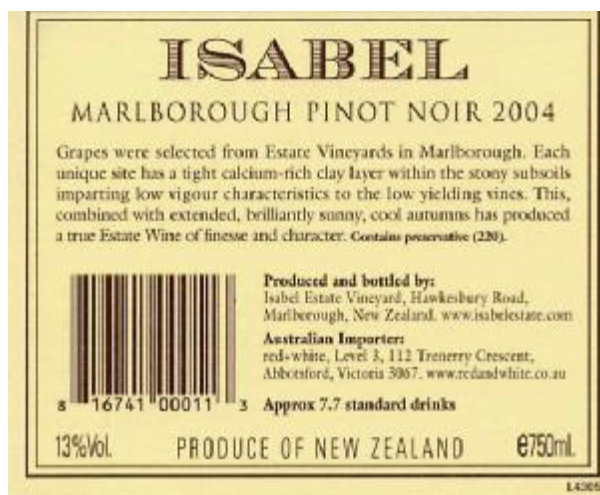
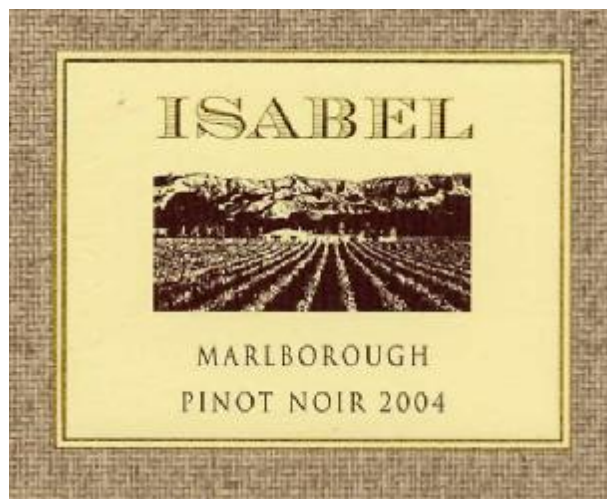


# ISABEL



## VINTAGE NOTES

### 2004 PINOT NOIR

**HARVEST DATE:** 2<sup>nd</sup> April – 16<sup>th</sup> April 2004

**VINEYARD:** Isabel Estate  
Block 2 rows 63 -142  
Block 4 rows 154 -256

**VARIETY:** Pinot Noir  
Clones: Am 10/5  
UCD 5 and UCD 6  
CIVC 375, Dijon 113,114,  
115, 667, 777 DRC ABLE

**VITICULTURIST – Kevin Ryan:** We utilised irrigation as a tool to give mild water stress at flower set for open bunches and tiny berries were the order of the day. The resulting smaller leaves allowed us to lengthen the ripening period giving us fruit at optimum ripeness in every respect. We aim for 1 Kilogram per vine or less at harvest, we arrive at this by removing bunch shoulders and entire bunches. Extra care was carried out at leaf plucking for controlled sunlight on the berries to avoid over exposure – and the associated ‘boiled jam’ characters.

**HARVEST ANALYSIS:** Brix 24-25  
Acid 7.5 – 9.2  
pH 3.3- 3.45

**OENOLOGIST – Patricia Miranda:** After all fruit was de-stemmed each individual clone was placed into its own specially designed open top stainless steel fermentation tank. An extended cold soak (for up to 6 days) ensued. Followed by a long fermentation, rising to a peak temperature of up to 35 degrees Celsius (94 Fahrenheit), employing different strains of yeast as well as allowing some ‘wild’ fermentation with regular gentle plunging down of the cap to extract colour and flavours. Batches were drained and underwent a light pressing before being transferred by gravity into French oak barrels (20 % of which were new) for maturation. Malo-lactic fermentation was completed by the following Spring. After 10 months in 100% French barriques the best barrels were chosen to make the final blend with true expression of our unique site displaying elegance and finesse as is Pinot Noir.

**WINEMAKER’S COMMENTS:** First thoughts were....like sipping cherry-cola out of a cigar box.. Voluptuous wine with integrated tannins, spicy nose, rich and elegant, a dark ruby colour, with chocolate nose and concentrated fruit flavours of plum and ripe blackberries with a subtle spiciness, pepper and smoke notes. A luscious length palate, full-bodied with an outstanding depth of fruit, drinking well now, we believe this wine has the structure of a long-lived wine.

**WINE ANALYSIS:** 13.0 % alcohol  
5.4 g/l titratable acid  
< 1 g/l residual sugar

**BOTTLING DATE:** 21<sup>st</sup> March 2005