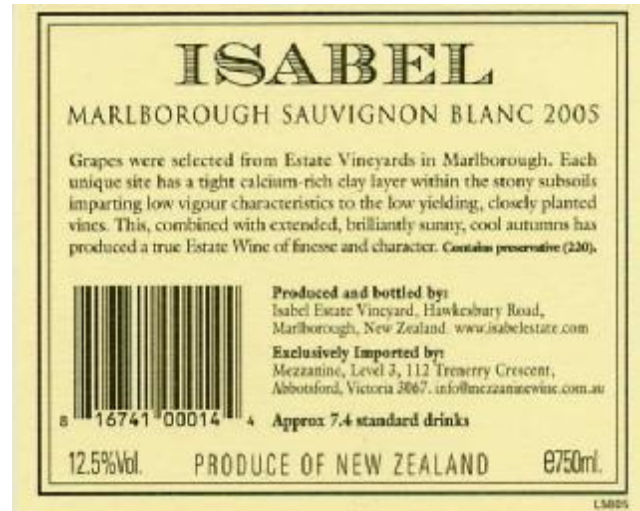


ISABEL



VINTAGE NOTES

2005 SAUVIGNON BLANC

HARVEST DATES: 26th April – 10th May 2005

VINEYARD: Isabel Estate.
Block 5, rows 256 -431

VARIETY: Sauvignon Blanc
Clones UCD 1 and 2, BDx 316 and 317, 5385

VITICULTURIST – Kevin Ryan: Budburst commenced slightly later than usual for this growing season due to heavier than normal rainfall and cooler soil temperatures. These Spring rains delivered 130mm of rain in the flower set period October – November, maintaining high soil moisture. Much attention was paid to leaf removal in the fruit zone and reasonable fruit set was achieved. '05 will 'go down in history' as a coolish year, continuing Marlborough's cool weather cycle since '03.

HARVEST ANALYSIS:

Brix	22-24
Acid	7 - 12
pH	3.1 – 3.4

BOTTLING DATE: 23rd August 2005

OENOLOGIST – Patricia Miranda: Batches of fruit were picked depending upon maturity, from 3 Estate vineyards, in cool, sunny weather conditions, which was typical of the '05 vintage. Fruit was received constantly during two weeks, averaging 23 Brix. Much of the fruit was harvested in the cool of the early mornings, after gentle whole bunch pressing, the juice arrived in tank for pre-ferment settling at a cool 10 degrees Celsius. This enabled us to preserve the typical freshness and crisp herbaceous flavours that is classically Marlborough. The majority of this vintage was cool tank fermented to retain pure varietal character. A large portion of the later harvested fruit was pressed directly to seasoned French oak barrels and allowed to undergo a slow spontaneous fermentation, including a later Malo-lactic fermentation, providing texture, body, length and mouth feel to the wine.

WINE MAKER'S COMMENTS: Fragrant, fine and delicate Sauvignon, the nose exhibits subtle intensity of passion fruit, fresh snow pea, honey and fresh cut grass, as well as exotic fruits such as lychee and pineapple. Exquisitely soft texture, the palate is round, length balanced with unexpectedly crisp acidity and mineral character. A salmon and feta entrée would complement this Sauvignon Blanc well.

WINE ANALYSIS:

12.5 % alcohol
8.5 g/l titratable acidity
4.5 g/l residual sugar