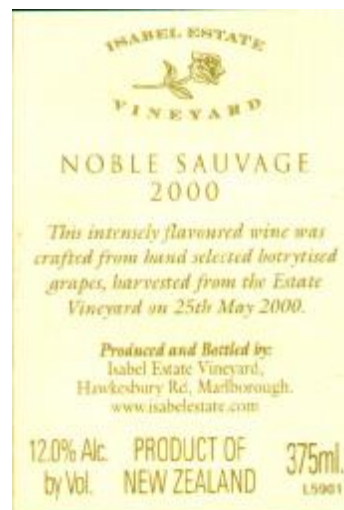
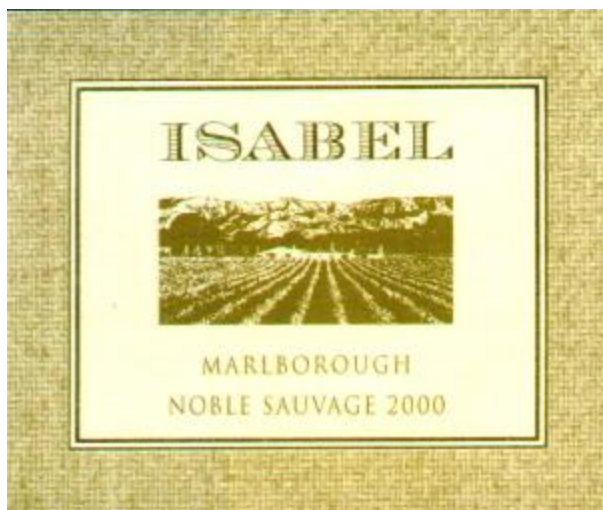


ISABEL



VINTAGE NOTES

2000 NOBLE SAUVAGE

HARVEST DATE:	25th May, 2000.
VINEYARD:	Isabel Estate, Block 5 Rows 257 – 264
VARIETY:	Sauvignon Blanc Clone: U.C.D. 1

VITICULTURE: What can you say about growing grapes like this. It goes against every viticultural principle known to man. No shoot thinning, spraying or leaf removal. Then waiting until all the other fruit is picked and praying for rain. As with 1999 we had a blinder of a ripening season giving us good concentration of ripe fruit flavours before botrytis infected the fruit. A good dump of rain over the third week of April brought ideal conditions for botrytis to develop. Then as often happens in autumn the following four weeks were cool and dry allowing the already low yielding vines to concentrate even further. Close monitoring of the infection gave us good clean botrytis with a minimum of “ignoble” rots.

HARVEST ANALYSIS:	Brix	31 - 54
	pH	3.35
	T.A.	10.45 g/L

WINE ANALYSIS:	12.3% alcohol
	10 g/l titratable acidity
	150g/l residual sugar
	192 g/L Dry Extract

OENOLOGY: This wine was made from bunch selected from clusters with the right degree of balance between dehydrated and intact berries. Rigorous selection (triage) was carried out to exclude non-botrytis infected berries into the wine. The fruit was pressed over two days to gently extract the best juice with the lowest level of phenolics. Settled for three weeks and then run off to a mix of new and used French oak barriques. We have been working with our cooperages in selecting the most appropriate barrels for this unique wine. Fermentation was conducted over about four months with the final composition determined by acid, sweetness and alcohol balance. A further eight months oak maturation has seen the wine soften and gain in richness without excessive “new” oak influence.

WINE MAKER'S COMMENTS: Where does one begin to describe this wine. The colour is brilliant green/gold. The nose offers complex smoky toffee and waxy notes before your nose is assaulted with intense cumquat, apricot and quince. Underneath all this lurks a profusion of vanilla and white chocolate from barrel fermentation. The palate is very intense with unctuous quince and stone fruits punctuated with manuka honey from the botrytis. Made to a sweet style with balancing acidity this wine has a great future ahead of it. If it gets half a chance.

BOTTLING DATE: 3rd September, 2001