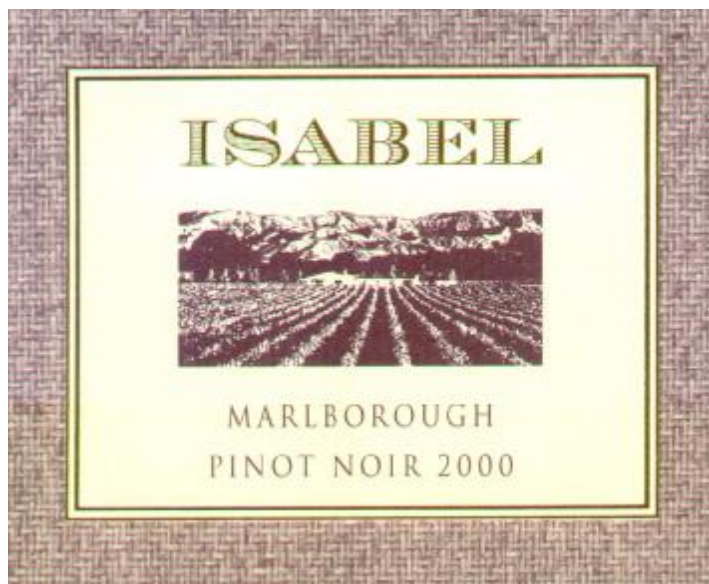


# ISABEL



## VINTAGE NOTES

### 2000 PINOT NOIR

<b>HARVEST DATE:</b>	27th March – 14th April, 2000.
<b>VINEYARD:</b>	Isabel Estate Block 4 Rows 175 – 256
<b>VARIETY:</b>	Pinot Noir Clones: Am 10-5, UCD 5 and UCD 6, CIVC 375, Dijon 113, 114, 115, 667, 777

**VITICULTURE:** The 2000 season marked a great step in the evolution of Pinot Noir at Isabel Estate. It was the first season we had the new Dijon clones to work with. These clones have been slow in coming after originally being released to the French industry in the early 80's. They were selected from Premier and Grand Cru vineyards in the Cote de Nuits on the basis of wine quality. They are low yielding and early ripening, each having their own characteristics to offer the blend. For us they offer a new range of flavours and textures to work with. They compliment the existing plantings of Swiss and Pommard clones offering an extra dimension to the wine. Early days yet, but they do look promising. As they say the proof's in the drinking.

<b>HARVEST ANALYSIS:</b>	Brix	23.8 – 26.0
	pH	3.17 – 3.54
	T.A.	6.9 – 9.4

**OENOLOGY:** All fruit was hand picked, triaged in the vineyard and again at the winery. It was de-stemmed without crushing or pumping to a range of fermenter sizes. After soaking for a few days the ferments took off by themselves and were hand plunged twice daily for about a week. After fourteen to sixteen days cuvaision the free run was pressed off skins and put back to the fermenters for malolactic fermentation. Once complete the components were matured in new and seasoned French Oak barriques. These were stirred several times during maturation "sur lie" until the wine was racked and bottled prior to harvest 2001. We have given the wine six months bottle maturation prior to release to allow the components to marry and the wine to harmonise. In accordance with our traditional approach of minimal impact winemaking this wine has not been fined or filtered and will therefore throw a harmless deposit as it matures. We recommend decanting prior to serving.

**WINE MAKER'S COMMENTS:** At bottling the colour is deep ruby/purple. The nose is a complex amalgam of classic cherry, damson and plum punctuated with liquorice and smoke. A hint of forest-floor and spice underlie the fruit aromas. The palate is full-bodied with concentrated dark berry fruit, firm acidity and fine grained, dusty tannins that positively dance across the palate. Drinking well now we believe this wine has the structure that will mature beautifully over the next five years or so. That is if you can keep your hands off it.

<b>WINE ANALYSIS:</b>	14.0 % alcohol
	6.4 g/l titratable acidity
	< 1g/l residual sugar
	28 g/L Dry Extract

**BOTTLING DATE:** 8th March, 2001