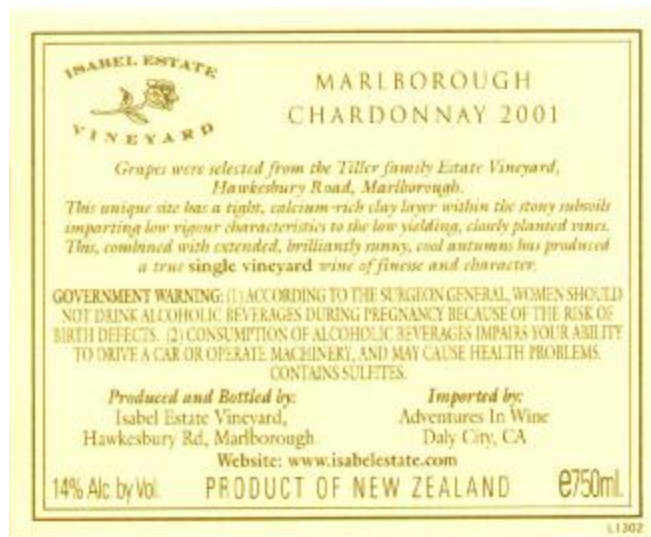
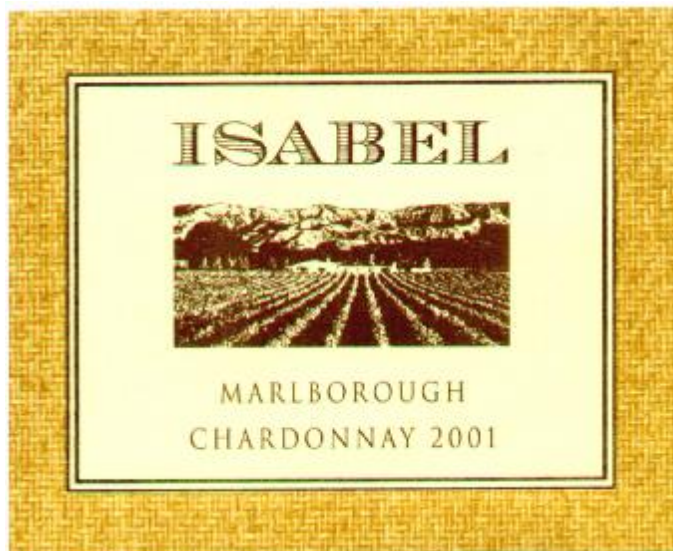


ISABEL



VINTAGE NOTES

2001 CHARDONNAY

HARVEST DATE: 28th March – 7th April, 2000
VINEYARD: Isabel Estate
Block 1 Rows 1 – 97
Block 2 Rows 71 – 142
Block 3 Rows 82 – 85
VARIETY: Chardonnay
Clones: Mendoza, UCD 15
and Rua 1

VITICULTURE: A warm and dry early spring gave the vines a kick start until flowering when cool southerlies lowered temperatures. On November 18th the country was hit by a cold front that caused a lot of frost damage. Some vineyards in the district were damaged and Hawkes Bay suffered badly. Luckily we managed to escape unscathed. The rest of the growing season was superb with slightly higher than normal temperatures and no rain. The fruit came off the vine in perfect condition with balanced sugars, acids, and phenologically ripe flavours.

HARVEST ANALYSIS:

Brix	23.7 – 24.9
pH	3.07 – 3.19
T.A.	8.9 – 10.2

OENOLOGY: All of the Chardonnay clones seemed to ripen concurrently compressing the picking window to one week. This was a hectic period with 100% of the fruit hand picked and whole cluster pressed. The Chardonnay was then barrel fermented in a blend of new and older French oak. A portion of the juice was drained directly from the press to barrels where the wild ferment on high solids produced a complex textural blending component. The remainder was cold settled in tank, racked to barrel and inoculated with cerevisae yeast strains. Malolactic fermentation followed primary fermentation and the wine was left on lees for an extended period. The wine was racked out of barrels and bottled in March 2002.

WINE MAKER'S COMMENTS: The nose is complex with an aroma of ripe peach, citrus, and tropical fruits with subtle spicy oak underlied by the trademark Isabel Estate mineral character. This Chardonnay is a product of the exceptional vintage being generous in intensity of fruit flavour. Citrus and ripe peach flavours on the palate are integrated with the subtle spice of French oak and a creamy leesy texture. The finish is long and dry with an underlying acid structure.

WINE ANALYSIS:

14 % alcohol
5.6 g/l titratable acidity
2.6g/l residual sugar
23 g/L Dry Extract

BOTTLING DATE: 7th March, 2002