

ISABEL



VINTAGE NOTES

2001 PINOT NOIR

HARVEST DATE: 3rd April – 21st April, 2001.

VINEYARD: Isabel Estate
Block 4 Rows 175 – 256

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

VITICULTURE: There is a real emphasis placed on fruit quality with our Pinot Noir. Great wine cannot be made from ordinary grapes! (Although ordinary wine can be made from great grapes!) Our vineyards are close planted, 5000 vines per hectare, with each vine supporting only one metre of cane. The crop is managed to yield a maximum of 1.5kg/ vine with the average under 1kg/vine. This enables the vines to produce phenologically ripe fruit as well as sugar ripe. We have found this year that the newer clones are showing more intense flavours as they mature. With these vines so young, their future is looking bright.

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| HARVEST ANALYSIS: | Brix | 23.7 – 26.6 |
| | pH | 3.3 – 3.8 |
| | T.A | 5.9– 7.8 |

OENOLOGY: The clonal makeup of Isabels Pinot Noir is constantly changing as the performance of each clone is evaluated. To do this each clone is vinified in separate batches and kept separate right up until final blending before bottling. Trials are also being conducted on cooperages examining the relationship between clone and cooper. During barrel maturation, in our new underground cellar, we can regularly be found sampling the separate batches and have been known not to surface for days! Experimentation like this has dictated future planting with some of the original vines that are phyloxerated being replaced by the best performing clones. With the wide variety of rootstock and clonal combinations it will be many years before we have decided on the optimum selections. The French have a big head start on us but we are catching up in leaps and bounds.

All fruit was hand harvested destemmed and placed in specially designed red fermenters. The grapes were left to start ferment naturally, which generally took two to three days. Ferments were hand plunged twice a day for around a week. There was some post ferment maceration before the wines were pressed off skins. Barrel maturation ensued for 10 months in 100% French oak barriques.

WINE MAKER'S COMMENTS: There is a complexity of fruit aromas that is derived from the variation in clonal material. The predominant aromas are of black cherries, violets, plums, and an anise spiced oak. The palate is generous with fleshy up-front fruit, savoury, gamey mid-palate, and a firm fine-grained tannin finish. A well structured wine that will go down a treat with wild duck or venison dishes.

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| WINE ANALYSIS: | 13.5 % alcohol |
| | 5.2 g/l titratable acidity |
| | 3.47 pH |
| | 1.1g/l residual sugar |

BOTTLING DATE: 12th March, 2002