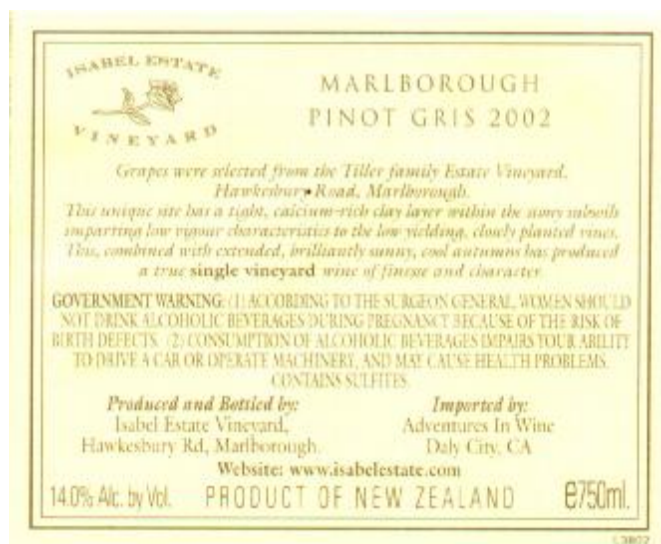
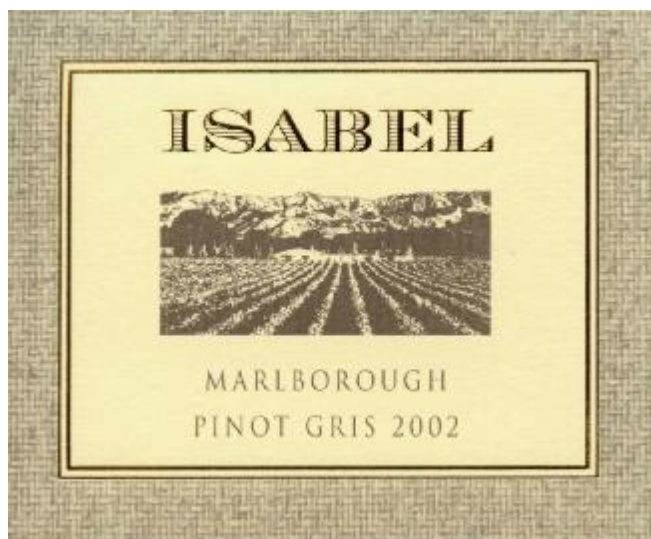


# ISABEL



## VINTAGE NOTES

### 2002 PINOT GRIS

**HARVEST DATE:** 2<sup>nd</sup>, 4<sup>th</sup> April, 2002  
**VINEYARD:** Isabel Estate  
Block 3 Rows 1 – 20  
**VARIETY:** Pinot Gris  
Clones Barrie and Mission  
“selection a petits grains”.

**VITICULTURE:** Our Third vintage of Pinot Gris shows the evolution in style and quality. As with all varieties this season there was plenty of crop reduction and canopy management required to produce quality balanced fruit. The close-planted vineyard is cane pruned to two arched canes giving a manageable canopy that provides good sun exposure and airflow around the fruit zone. This gives us an even ripeness and disease free fruit throughout the vineyard.

**HARVEST ANALYSIS:**

Brix	22.1-24.4
pH	3.3
T.A.	6.3-6.8

**OENOLOGY:** The grapes were hand picked and gently whole bunch pressed in a pneumatic bag press. This minimised any phenolic uptake from the skins and seeds whilst maintaining the subtle varietal characters. A neutral bayanus yeast was used to cool ferment the bulk of the juice in stainless steel. A portion of the juice was cold settled and racked to barrel for a warm fermentation. This portion also underwent malolactic fermentation adding some secondary aromas and complexity.

**WINE MAKER'S COMMENTS:** Continuing Isabel's tradition of matching the winemaking to the vineyard, this wine exhibits the subtle flavours and aromas of the Pinot Gris grapes. The 2002 is a wine with structure, mouthfeel, and finesse. The dominating flavours are white peach, cardamom-spice, and marzipan. 'New World' Pinot Gris is becoming more renown as a full-bodied white without the wood of Chardonnay making it a great alternative. The body and texture of this wine make it a great companion with pasta and creamy chicken dishes.

**WINE ANALYSIS:**

14 % alcohol
5.1 g/l titratable acidity
5.1 g/l residual sugar

**BOTTLING DATE:** 12th August, 2002