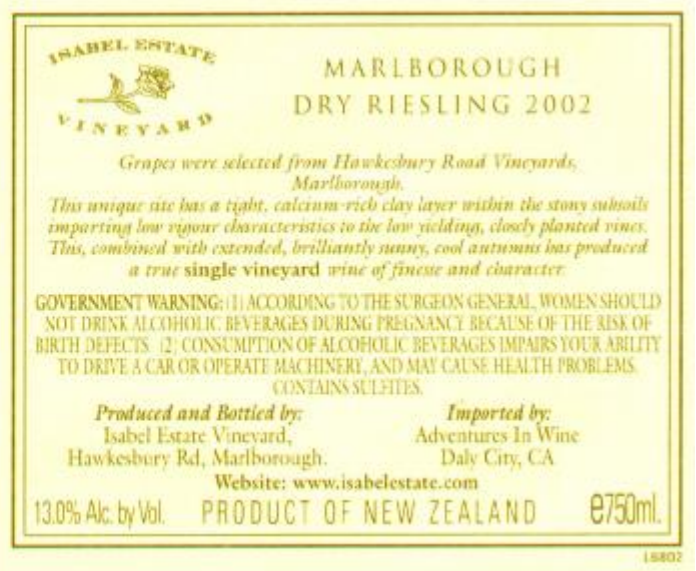
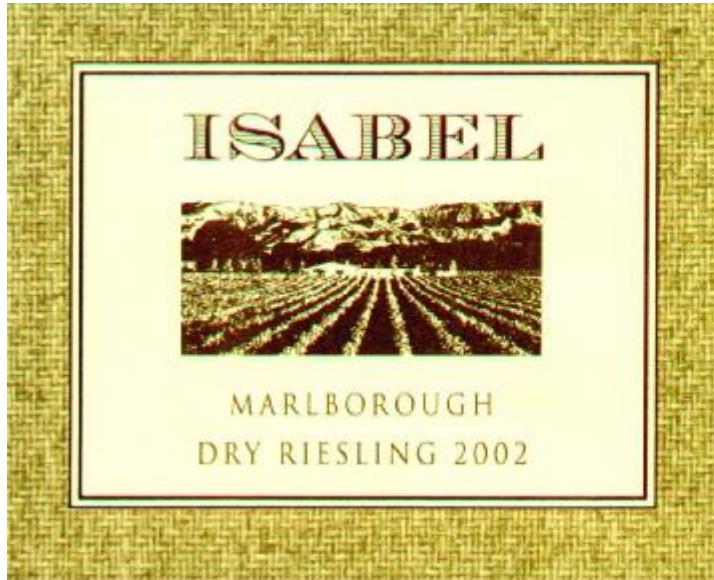


# ISABEL



## VINTAGE NOTES

### 2002 RIESLING

**HARVEST DATE:** 7<sup>th</sup>, 8<sup>th</sup> May 2002  
**VINEYARD:** Hawkesbury Vineyard  
Rows 17 – 35  
**VARIETY:** Riesling  
Clones Siefried, GM 110

**VITICULTURE:** An ideal early growing season this year resulted in vigorous vegetative growth prior to flowering. This coupled with a hot period of bud initiation in the 2001 season, and a warm dry flowering period, produced a record fruit set. Early crop estimates indicated one of the largest crops on record. Our focus on vine balance and quality at Isabel Estate ensured that our vineyard workers were kept busy trimming, shoot thinning, leaf plucking and dropping fruit to keep the vines in balance. The Indian summer provided the long ripening period required by Riesling to obtain maximum flavour development.

**HARVEST ANALYSIS:**

Brix	21.9 – 23.5
pH	3.12 – 3.21
T.A.	9 – 10.7

**OENOLOGY:** The fruit was hand picked over two days and whole bunch pressed. The juice was cold settled and racked clean to stainless steel tank. A cool ferment ensued using the aromatic cold fermenting yeast C.K.S. 104. The fermentation was stopped at around 7g/L sugar and racked to remove the yeast lees. This style of winemaking is designed to retain the fresh and delicate varietal character of Riesling.

**WINE MAKER'S COMMENTS:** The aroma of this distinct Riesling is full of lime and lemon citrus with some subtle floral characters. An off dry style, the palate is dominated by lime flavours that are underpinned by some floral aromatic notes and hints of spice. There is an oily texture to the wine that compliments the crisp acid backbone giving the wine mouthfeel and length. With a touch of residual sugar this wine will be a great accompaniment to spice Asian dishes such as chilli scallops.

**WINE ANALYSIS:**

13.0 % alcohol
6.9 g/L titratable acidity
9.5 g/L residual sugar

**BOTTLING DATE:** 28th August, 2002