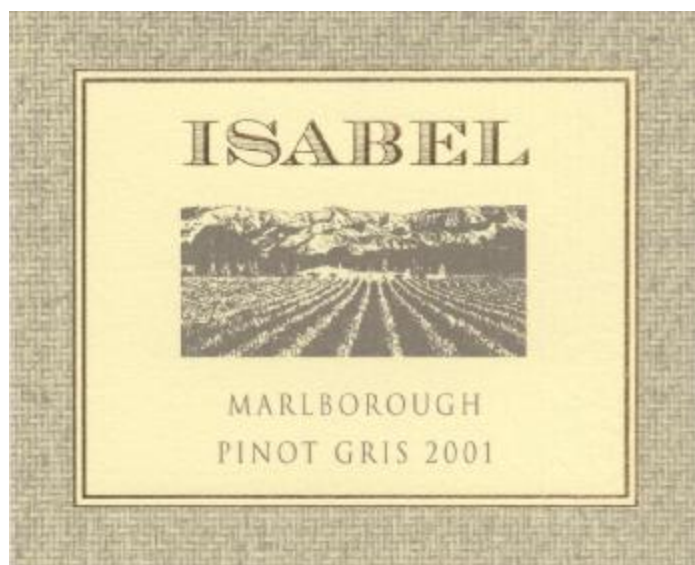


ISABEL



VINTAGE NOTES

2001 PINOT GRIS

HARVEST DATE: 18th April, 2001
VINEYARD: Isabel Estate
Block 3 Rows 1 – 20
VARIETY: Pinot Gris
Clones Barrie and Mission
"selection a petits grains".

VITICULTURE: This was the second season we yielded Pinot Gris at Isabel Estate. Learning from the previous season we pruned to short canes. In the spring we shoot thinned early in the season and then allowed each remaining shoot to reach optimum length before trimming and cutting back on the irrigation to achieve growth stoppage. Excess bunches were thinned at veraison allowing the fruit ripen in warm, dry conditions.

HARVEST ANALYSIS:

Brix	25.4
pH	3.48
T.A.	6.2

OENOLOGY: Clean, ripe clusters were hand picked and whole bunch pressed in our new Willmes press. The resultant juice was cold settled to achieve something that looks, tastes and smells strikingly like pear juice. We then ran off twenty five percent to old French Oak barriques and fermented them warm with indigenous yeasts. The balance was tank fermented and kept on lees for two months to add texture. The wine had no malolactic fermentation in order to preserve the integrity of the fruit and maintain the structure of the wine in what was a warmish season for Pinot Gris. This wine represents our philosophy of continuous improvement, refinement of our viticultural and winemaking techniques and learning from each vintage as it presents itself to us.

WINE MAKER'S COMMENTS: This wine is an eloquent expression of the vineyard this year. The nose exhibits subtle intensity that is pure Pinot Gris. Waxy, comb honey and lanolin, interlaced with white peaches and pepper. Rich, ripe and satisfying with a silky texture that fills the mouth with stone fruit, nougat and rose petal flavours. The barrels lend viscosity and length to the palate giving an overall impression of richness and opulence.

WINE ANALYSIS:

14.3 % alcohol
6.1 g/l titratable acidity
7.3 g/l residual sugar
29 g/L Dry Extract

BOTTLING DATE: 29th August, 2001