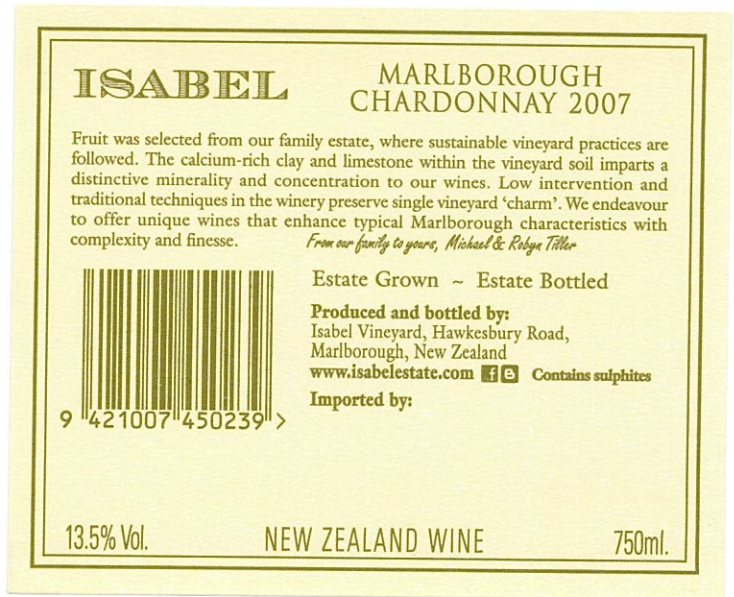


# ISABEL



## VINTAGE NOTES

### 2007 CHARDONNAY

**HARVEST DATE:** 28<sup>th</sup> March – 13<sup>th</sup> April 2007

**VINEYARD:** Isabel Estate  
Block 1 rows 36-74  
Block 2 rows 1-24  
Block 3 rows 20-41,  
62-84 & 97-153

**VARIETY:** Chardonnay  
Clones: Mendoza  
UCD 15 and RUA 1  
15, 95, 2123 and 8021

**VITICULTURE – Mike Tiller:** It is always interesting to taste the fruit just prior to harvest from the different clones of Chardonnay we have planted. The two cultivars that impress the most are B95 and 8021, both of these tend to ripen and develop great flavours on a consistent basis in our cool climate location. In most years, our temperature range, measured in growing degree days, is somewhere between Chablis and Mersault. However, other influences in the Terrior 'equation', either environmental or human, result in a wine with its own unique Marlborough characteristics. We aim for this wine to express the power of good fruit - without being fruity.

**HARVEST ANALYSIS:** Brix: 22- 25  
T.A.: 6.5 - 7.5  
pH: 3.2 - 3.4

**BOTTLING DATE:** 10<sup>th</sup> March 2008

**OENOLOGY – Patricia Miranda:** As is tradition at Isabel, our Chardonnay was hand-picked and gently whole bunch pressed. A portion was transferred into Steel tanks for fermentation, then into French oak barrels. The other portion was fermented in second and third year French oak barrels using different strains of yeast. Both were stirred regularly while ageing for over 12 months. Twenty percent of the barrels underwent Malolactic fermentation while being closely monitored.

Chardonnay was fermented in separate batches in an effort to highlight flavour diversity of colonial character and thereby enhance complexity. A number of coopers were used, after regular batonage, the wine was taken out of oak after 12 months to make the final 'assemblage'. Already showing outstanding length. This should be a long-living wine.

**TASTING NOTE:** Tightly structured flavours, fairly pronounced straw-yellow colour, crispy and bright with soft dryness and nutty bouquet. Concentration of fresh fruit, toasty oak with firm, but ripe acidity. Notes of citrus and green apple finish. Elegant floral notes as well nose honey palate.

The 2007 vintage has a sweet, balanced mouth feeling through well-integrated acidity highlighting a natural complexity.

**WINE ANALYSIS:** 13.9 % Alcohol  
6.3 g/l Titratable Acidity  
2.0 g/l Residual Sugar