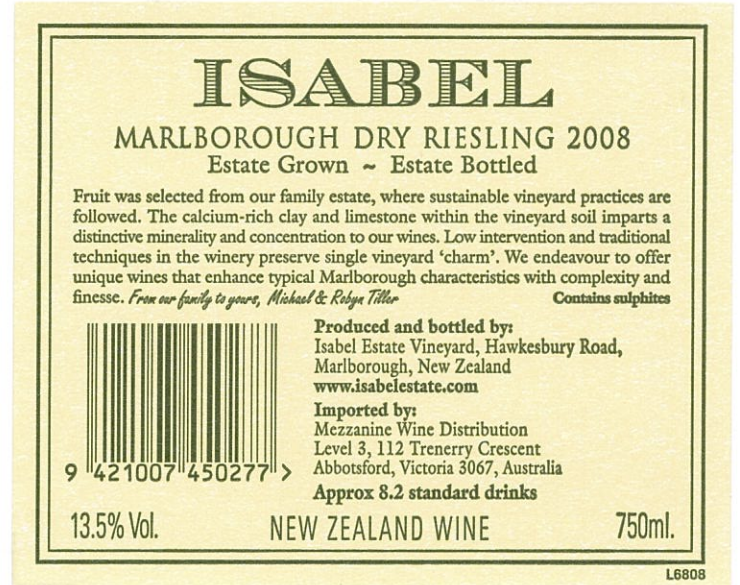
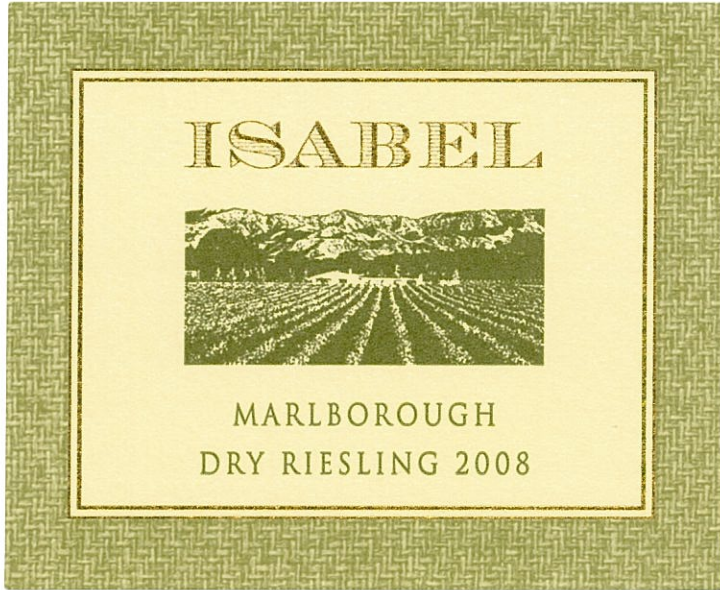


# ISABEL



## VINTAGE NOTES

### 2008 DRY RIESLING

**HARVEST DATES:** 13th – 14th April 2008

**VINEYARD:** Isabel Estate  
Block 1, rows 1-35  
McGinley Vineyard

**VARIETY:** Riesling  
Clones: Opou, Seifried, GM239

**VITICULTURE – Mike Tiller:** Almost no other grape variety reflects the make up of the soil in the flavour profile of a wine, the way Riesling does... We are sure we can taste that clay and limestone minerality in our wines. I think we have a great vineyard site for this variety and as the vines gain age we have noticed an increase in weight and concentration. Attention to detail when carrying out leaf removal and bunch thinning will reward the Viticulturist, once again over exposure of ripening bunches to the harsh Marlborough sun, we think, can be detrimental to the 'phenolic profile' of the wine... serious stuff.

**HARVEST ANALYSIS:** Brix: 21.0 – 25.0  
T.A.: 6.4 – 7.2 g/l  
pH: 3.0 – 3.2

**OENOLOGY - Patricia Miranda:** As we have come to expect from our Vineyard team, the hand-harvested Riesling grapes arrived at the winery in ideal condition, small golden and full flavoured! The de-stemmed fruit received a cool maceration overnight with selected enzymes to capture the flavours and extract the delicacy and multiple aromas that are obtained in the skin. A long, cold fermentation was utilized to retain freshness and vibrancy as well as citrus and spiciness – true varietal characters. Palate weight and complexity was benefited from a month of extended lees contact.

**TASTING NOTE:** Light yellow, delicate apple and citrus wine with distinctive and seductive flavours. Bright, fresh and aromatic, beautifully focused in the dry impression with just 2g/l RS to bring the palate generosity of Isabel terrior. Good combination on freshness lemon blossom notes as well as hints of caramel, this wine will be perfectly matched with spicy Asian cuisine. I have no doubt this wine will improve in concentration and character over the next 5 years.

**WINE ANALYSIS:** 13.5% alcohol  
6.3 g/l titratable acidity  
2.0 g/l residual sugar

**BOTTLING DATE:** 8th December 2008