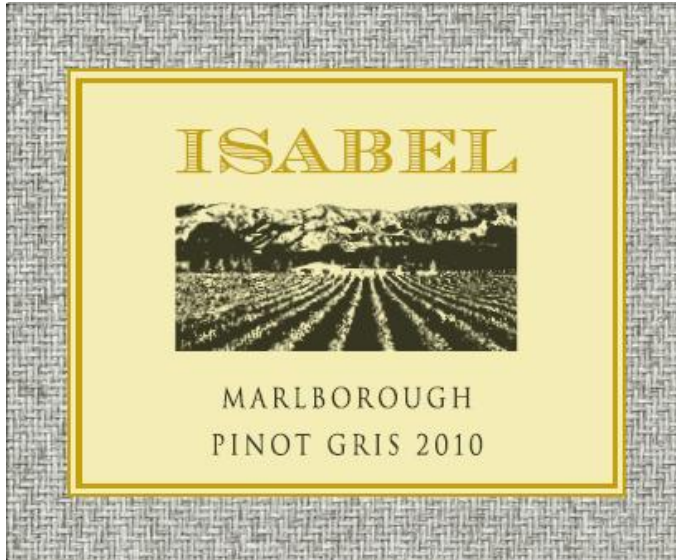


ISABEL



VINTAGE NOTES

2010 PINOT GRIS

HARVEST DATES:	8 th - 10 th April 2010
VINEYARD:	Isabel Estate Block 2 Rows 25-62 Block 3 Rows 1-19/42-61/85-96 McGinley Vineyard - Rawiwi
VARIETY:	Pinot Gris Clones: Barrie and Mission Selle Ovaile 2-15 & 2-16

VITICULTURE – Mike Tiller: It is almost a problem, trying to keep this variety under control in the vineyard. It tends to be almost too fruitful, despite the relatively low bud numbers laid down at the time of winter pruning. This always requires fruit thinning or green harvest, just prior to veraison. Our vineyard soils are not that deep nor particularly fertile, but our 20 or more years of caring for them have resulted in an apparently healthy soil eco system. A certain balance seems to be underway. Our combination of Rootstock (C. 3309) and our premium clones of Pinot Gris certainly have created vines that feels quite at home and very much in harmony with their environment here at ISABEL vineyard. Growing season 09/10 was ideal for Pinot Gris, smaller berries for good concentration, resulting from a 'coolish' season, and clean healthy bunches from this drier year.

HARVEST ANALYSIS:	Brix: 23.5 - 25 T.A.: 6– 7.5 g/l pH: 3.35 - 3.4
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OENOLOGY - Patricia Miranda: Exceptional year, clean fruit and ideal ripeness to obtain a natural expression of flavours! Individual batches were vinified separately, cold settled juice was racked to stainless fermenters and was kept at 10-14 degree C to retain freshness. A different mixture of yeasts was used for each batch. Soft viscosity derived from extended lees contact allowed the wine to build palate, weight, balanced structure and complexity.

TASTING NOTE: A gently perfumed wine. The nose shows complex and aromatic flavours with a touch of ripe tropical fruit, almonds, nuttiness, and fresh spring fruits. Pretty flavours, delicate and subtle spice notes, rich nectar juice, melon, white peach and creamy mixture of stone fruit with slightly acidic green apples and kiwi fruit notes. Very soft wine, high viscosity delivered from lees contact lending length to the palate giving an overall impression of richness, proving there is much more in curves than in angles.

WINE ANALYSIS:	13.8 % alcohol 6.3 g/l titratable acidity 7.8 g/l residual sugar
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BOTTLING DATE: 7th August 2010