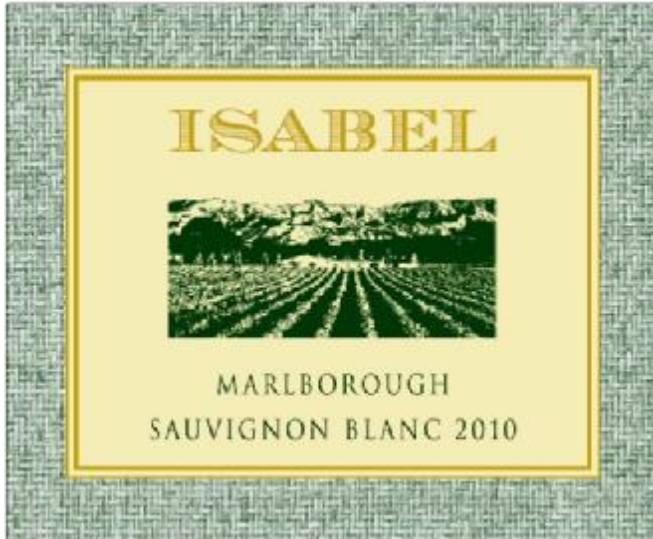


# ISABEL



## VINTAGE NOTES

### 2010 SAUVIGNON BLANC

<b>HARVEST DATES:</b>	10 <sup>th</sup> – 23 <sup>rd</sup> April 2010
<b>VINEYARD:</b>	Isabel Estate Block 5, 6, 7, & 8 Mackie & Elevation Vineyards
<b>VARIETY:</b>	Sauvignon Blanc Clones: UCD 1 and 2, BDX 316 and 317, 5385

**VITICULTURE – Mike Tiller:** We have an interesting range of vineyard sites for our Sauvignon Blanc. One, Elevation Vineyard, is over 1000 ft up on a delightful north-facing slope it looks down over the vineyards on the valley floor. What makes it fascinating is the 'climatic' differences, especially the day to night variations in temperature, compared to the vineyards at the winery. We are sure this has an effect on the flavour pre-cursors, especially with Sauvignon Blanc. This combined with soil variations offers us a very unique and concentrated vineyard component as an option for our final wine.

Marlborough started off in the spring with high soil moisture, from then on things began to dry out with well below average rainfall - approximately half of the long-term average for the ripening months. Lack of rain combined with cooler than average day and night-time temperatures and the fact that bunch numbers from this variety were reduced by both natural and man-made causes, all come together to 'produce' a very stylish Sauvignon Blanc. 2010 could be a defining year for Marlborough.

<b>HARVEST ANALYSIS:</b>	Brix: 21 – 25.5 T.A.: 6.6 – 9.8 pH: 2.9 – 3.4
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**OENOLOGY - Patricia Miranda:** Exceptional year for Sauvignon Blanc, the best so far in my years in Marlborough! The cooler nights of this sub-region and the mineral-rich, well-drained soils ensured freshness for an exuberant Marlborough Sauvignon Blanc. Different batches were hand harvested with a wide range of ripeness flavour profiles. Perfectly clean fruit was harvested in the cold, early morning. Nine batches were kept separate, each undergoing a different procedure such as maceration, skin contact and whole bunch pressing. Different yeasts were also used in order to express distinctive primary flavours providing more options for the 2010 wine assembly. Cold and slow fermentation techniques preserved the minerality, freshness, crisp citrus and herbal Sauvignon Blanc flavours.

**TASTING NOTE:** A definitive Sauvignon Blanc, the nose exhibits a festival of flavours! Intensity of fresh grass and herbaceous characters. Floral notes of lavender and lemon blossom intermingle with green gooseberry and green figs. Exotic fruits such as lychee and fresh guava tantalize. The weighty palate and exquisitely soft texture is balanced with layers of fresh acidity. Delicious medley of tangy citrus and minerality expressed as typical terroir on the mid palate with silky depth and long length. Great complexity, an elegant Sauvignon Blanc with a well-balanced, fresh and long finish.

<b>WINE ANALYSIS:</b>	13.6% alcohol 7.9 g/l titratable acidity 4.0 g/l residual sugar
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<b>BOTTLING DATE:</b>	10th August 2010
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