

THE BROKEN FISHPLATE

Sauvignon Blanc 2018

Adelaide Hills, Sauvignon Blanc (100%)



The Name

Despite being a good match for fish, the name has nothing to do with them! A fishplate is a term for the metal plates that collect grape bunches on a harvester, and often break when navigating around the steep, windy vineyards.

The Vintage

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side, because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

The Winemaking

The fruit for this wine is sourced from the cool climate Adelaide Hills. Small batches of grapes are gently crushed, chilled, and then transferred to stainless steel basket presses. Gentle extraction of the juice is critical in these early stages to retain the delicate fruit characters. To add complexity and mouthfeel, a small percentage of the wine is partially fermented in aged French oak for two to three weeks.

The Characteristics

An intensely aromatic wine, displaying an attractive mix of tropical and herbal notes on the nose. The palate is also abundantly flavoursome with passionfruit, gooseberry, capsicum and green bean all playing a role. Vibrant, racy acid is seamlessly integrated adding freshness, finesse and length to this fruit laden wine.



Harvest dates	7 Mar - 24 Mar	Alcohol	13.0%
Residual sugar	4.0 g/L	Titrateable acid	7.4
pH	3.03	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		