



*d'Arenberg*

# THE BROKEN FISHPLATE

## Sauvignon Blanc 2021

*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 nylon plates that collect grape bunches on a harvester, and often break when navigating around the steep, windy vineyards.

### The Vintage

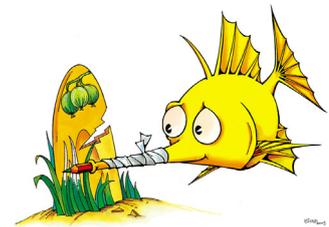
The preceding winter was beautifully wet, flushing the soil of salts and filling the soil profile. Spring too was above average, with rainfalls up until November which was almost completely dry. November was hotter than normal which upset the setting of berries. Just as well as the bunch number was way up. Two inches of rain in early February was much appreciated by the relatively large crops. Where crops were smaller, berry size grew. The heat produced a fast flowering, set, and speedy berry development leading to an early veraison and the equal earliest start of vintage on record. A few days in a row around 35°C in February rapidly ripened early lower cropping vineyards. From then on, the vintage was mild and dry. Average temperatures for autumn were down. Some nice 30°C days late March and early April helped finish ripening of bigger crops and late ripening 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

Very light pale lemony colour. Extremely mineral, fresh, and aromatic nose. A very floral bouquet of white flowers, lilies. Still has some passionfruit, fresh snap snow peas. Lime and lemon zest. Slate. Quite floral and blossom. Perfect wine for a warm sunny day. Not as green and acidic as previous vintages. Much more rounded and mellow. Represents the cooler vintage that it was.



Harvest dates	10 Mar - 25 Mar	Alcohol	12.5%
Residual sugar	3.2 g/l	Titratable acid	7.8
pH	3.1	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		