

THE BROKEN FISHPLATE

Sauvignon Blanc 2023

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

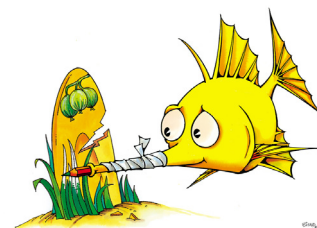
The cool, wet 2022 winter filled the subsoil, while spring's heavy rainfall impacted yields. Shaded basal buds and reduced fruitfulness from the previous season resulted in small yields. Mild, dry summer caused late veraison. Despite a week of intense heat in February, most vines survived. Riesling started three weeks late, and McLaren Vale Chardonnay and Sauvignon Blanc ripened with low yields due to the heat wave. Autumn was mild, and red grape harvest followed McLaren Vale Chardonnay, with variable, mostly low yields. Fiano, Marsanne, Roussanne, and Viognier ripened alongside the reds. Only 100 tonnes of red varieties remained by Easter, with low yields in Adelaide Hills Chardonnay and Pinot. Dry white Chardonnay vineyards were used for sparkling wine, promising a great year.

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

A pure expression of the variety. Pale light straw-green colour. Green capsicum notes, lemongrass and green pears are pungent on the nose. The palate is citrusy, grassy and herbal with a distinct passion fruit flavour. A fresh layer of wet slate, green apple, kiwifruit and snow peas are aligned with a superb degree of acidity bringing an outstanding intensity and balance. Hard not to be seduced by the refreshing and lingering zesty finish.



Harvest dates	5 Apr - 13 Apr	Alcohol	11.0%
Residual sugar	4.5 g/l	Titrateable acid	8.4
pH	3.12	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		