



2006 d'Arenberg The Broken Fishplate

100% Adelaide Hills Sauvignon Blanc

The Adelaide Hills are particularly well suited to growing this variety as the growing conditions can only be described as perfect, text-book perfect! The high altitude, the wet and cool spring, and dry summers allows the fruit to mature fully at a much slower pace than in other regions.

The Name

The name Broken Fishplate comes from the small block of Sauvignon Blanc planted in a tight vee of the gully in front of the restaurant, d'Arry's Verandah at d'Arenberg. The vine rows follow the contour of the land, eventually meeting, forming a sharp bend in the row. Every time the grape harvester goes around this bend, the fishplates that straddle the vines and posts break off, hence 'the broken fishplate'. Not even a chilled glass of fine Sauvignon Blanc will placate a driver with a broken Fishplate.

The Vintage

An excellent vintage for whites and Sauvignon Blanc was a highlight. A dry winter followed by heavy rains in spring resulted in vines with healthy balanced canopies on most soils. A mild early summer leading into a warmer period during veraison stopped vegetative growth allowing vines to channel energy into the fruit. Cooler conditions following veraison were ideal for whites producing very fragrant fruit with good acidity and long length.

The Winemaking

The grapes are lightly crushed with a short period of skin contact prior to being inoculated with yeast in temperature controlled tanks. Some lightly pressed material that was particularly intense in varietal character was also added to the final blend which gave the wine further complexity. 10% of the free run juice was fermented in French Oak barrique and hogsheads for a very short time only to increase complexity and mouthfeel. A tiny proportion of this went through a natural wild yeast fermentation which contributed a further level of complexity to the final blend.

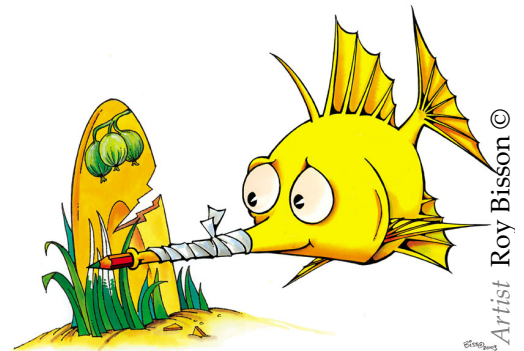


The Characteristics

Opaque appearance with lifted fresh cut grass, fragrant herbs such as lemon grass and tropical fruits. The aroma is dry and continually evolves with notes of talc, straw and spicy fruit blossom characters coming through. The focus again with this vintage is retaining the level of freshness.

The palate is very elegant fruity and dry and beautifully balance having abundant depth and fruit concentration balanced with elevated acidity. Flavours are of a ripe tangy juicy fruit spectrum with lifted fresh aromas of gooseberry, asparagus, ripe tropical guava and blackcurrant leaves with a lingering fragrant dried herb mineral finish.

It's a wonderful drink now style which will age for the medium term for those who like a little more complexity and developed flavours in their wine.



Technical Information

Harvest Dates: 12 to 18 March

Alcohol by Vol: 13.5%

Bottled: 21 July 2006

Oak Maturation: 8% fermented in old French oak barrels for a month.

Glucose + Fructose: 3.0g/L

Titrateable Acid: 6.7g/L

pH: 3.26

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