



2007 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, cool spring, and dry, cool autumns and summers allow the fruit to fully mature 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 'V' of the gully. The vine rows follow the contour of the land, eventually meeting, forming a sharp bend in the row. Often when 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 calm an operator with a broken fishplate.

The Vintage

2007 will be remembered as the earliest start to vintage ever, due to extreme drought conditions, although the impact was felt less in the cooler Adelaide Hills region.

We experienced excellent growing conditions as rain fall was adequate to keep the vines fresh and stress free supporting a good, even fruit set. Shoot length and leaf area of the canopy was adequate to support bunch numbers and berry size.

Ripening was hassle free due to no interrupting rains so the fruit was very clean and pure with no disease pressures or infections of botrytis cinerea. Even the significant rain fall we experienced late in January surprisingly had no effects on fruit quality as it was too early to harm it. The result was a wonderful wine with pungent fruit characteristics and silky acidities.

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 to give the wine further complexity. 8% of the free run juice was fermented in French Oak barriques and hogsheads for a very short time only to increase complexity and mouthfeel. A tiny proportion of this wine went through a natural wild yeast fermentation which contributed an extra dimension of depth to the final blend.

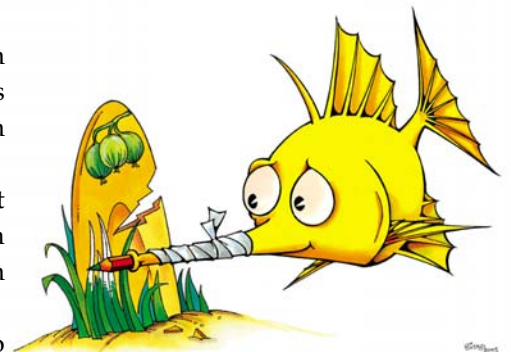


The Characteristics

A very clear opaque appearance with a concentrated, lifted, perfumed aroma of fresh cut flower stems, pear drops, cut grass and passionfruit skins. As the wine opens further, fragrant notes of tropical fruits, gooseberry, asparagus spears, green melon rind, dried blackcurrant leaves and tangello peel emerge.

The palate is very elegant; fruity, dry and beautifully balanced with an abundant depth and concentration of fruit. The fine elevated acidity gives the wine so much shape. Lingering flavours are a mix of tropical fruits, guavas and gooseberries with passionfruit and dried herb/mineral notes.

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.



Artist Roy Bisson ©

Technical Information

Harvest Dates: 2nd & 9th March

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

Alcohol by Vol: 13.0%

Glucose + Fructose:

3.1 g/L

Titrateable Acid:

6.4 g/L

pH:

3.17

Bottled: 4th August 2007

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