



# 2010 d'Arenberg The Broken Fishplate

## Adelaide Hills Sauvignon Blanc

*The higher altitude and cool climate of the Adelaide Hills is perfect for producing Sauvignon Blanc with beautiful balance of flavour.*

### The Name

Despite being a good match for fish, the name has little to do with sea going creatures. A fishplate is the colloquial term for the plates that collect the grape bunches on a harvester. The Adelaide Hills vineyard this wine is sourced from follows the contours of a steep hill which causes some very tight turns and awkward manoeuvres for the drivers. This often results in a broken fishplate, a dilemma that is not easily or quickly resolved for the driver. So this wine is a tribute to the hard working vineyard workers who are constantly repairing fishplates.

### The Vintage

Good winter rains ensured adequate sub-soil moisture and set vines up well with healthy canopies.

There was un-seasonably hot weather during flowering, but this did not affect Sauvignon Blanc's fruit setting and vigour was beautifully balanced.

There was some more heat during veraison which serves vines well. The rest of the season was mild with cool nights in the Adelaide Hills and very little rain.

It was another early start to vintage and both red and whites displaying balanced varietal characters.

### The Winemaking

During vintage Chief Winemaker, Chester Osborn, chose when to pick the fruit by walking the vineyard rows and tasting grapes, looking for flavour intensity and acid structure.

The grapes were passed through the gentle Demoisy rubber toothed crusher before being basket pressed.

The fermentation was long and moderately cool to retain fresh fruit characters. Around 6% of the juice was fermented in aged French Oak to add mouth feel. A few one year old French barrels (approximately 1% of final blend) underwent wild fermentation to add complexity.

Chester and the winemaking team undertook a tasting session to determine the final blend, with only the best parcels accepted. The wine was then bottled onsite.

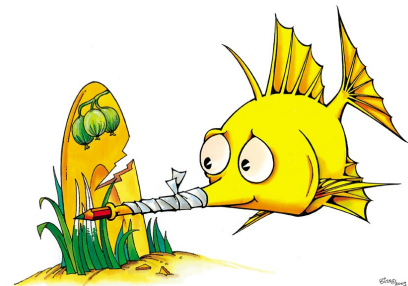


### The Wine

The varietal characters of snow pea, grass and lychee are wonderfully aromatic but not overpowering. Hints of lime, peach and lemon zest add another level of interest.

The palate has wonderful weight and texture with crisp citrus nuances of mandarin, blood orange, tangerine and cumquat. The lovely fruit characters are the feature of the palate with secondary notes of snow pea and bean in the background.

The acidity is seamless and refreshing. This is a wine in balance with lovely expressive fruit characters, yet also restraint, poise and textural interest.



Artist Roy Bisson ©

### Technical Information

#### Harvest Dates:

22 Feb to 4 March

#### Oak Maturation:

6% in old French oak barriques

#### Alcohol:

13%

#### Glucose + Fructose:

5g/L

#### pH:

3.2

#### Titrateable Acid:

7.0 g/L

#### Bottling Date:

6 July 2010 and 7 July 2010

#### Chief Winemaker:

Chester d'Arenberg Osborn

#### Senior Winemaker:

Jack Walton

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