



2011 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 and 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

There was ample winter rain with good sub-soil moisture and substantial canopies. Summer conditions were very mild with a late start to vintage.

Sauvignon Blanc was picked in very mild to cool conditions. Disease pressure was high due to multiple periods of rain. The minimal input viticulture techniques employed at d'Arenberg dealt with these conditions well. Diligence ensured that crop losses were minimised.

The mild conditions promoted very steady ripening, high natural acidity and lovely delicate and complex flavours.

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 a gentle roller crusher before being basket pressed.

The fermentation was long and moderately cool to retain fresh fruit characters. Around 8% of the juice was fermented in aged French Oak to add mouth feel. A few one year old French barrels (approximately 2% of final blend) underwent wild fermentation to add complexity.

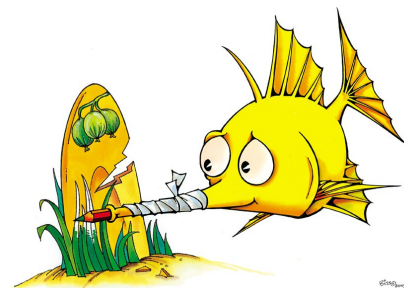
Chester and the winemaking team undertook a tasting session to determine the final blend, with only the best parcels accepted. The wine was then bottled onsite.

The Wine

The nose is very lifted and expressive with citrus blossom, guava, lychee, gooseberry and just the right balance of grass.

The palate is a lovely balance of elegance, weight and textural interest. The fruits are just as lively on the palate with lovely citrus acidity and minerality. The barrel ferment, lees stirring and wild fermentation adds a textural element and fills out the round, soft palate.

The varietal fruits and racy acidity are complimented by texture and complexity in The Broken Fishplate.



Artist Roy Bisson ©

Technical Information

Harvest Dates:

23 Mar to 21 April

Oak Maturation:

8% in old French oak barriques

Alcohol:

12.2%

Glucose + Fructose:

12.2g/L

pH:

3.2

Titrateable Acid:

7.3g/L

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

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