



2012 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

A wet late summer followed by a wet winter in 2011 set the vines up perfectly for the 2012 vintage.

A small heat burst just prior to veraison assured a solid colour change, small berries and told the vine to start lignification on cue.

A small amount of rain and considerably cooler weather in early February reduced the stress of the vines keeping fruit character and acidity.

Relatively mild conditions prevailed for the rest of harvest with a couple of bursts of rain. Thankfully there were associated strong winds so no disease was able to set in. Crop levels were largely down by 30-50% but quality across the board was impressive.

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 2.5% of final blend) underwent wild fermentation to add complexity.

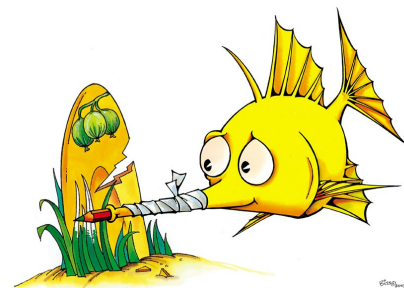
Chester and the winemaking team undertook a tasting session to determine the final blend, with only the best parcels accepted. The wine was then bottled onsite.

The Wine

The nose is lifted and expressive with tropical fruits dominating. Guava and passion fruit spring to mind. Along with the fruit there are underlying aromatic herb botanicals.

On the palate the tropical fruits are joined by cumquat and candied limes and the crisp greenness is reminiscent of crunchy snow peas.

This wine is both luscious yet focused with fresh mineral vibrancy that you get from cool climate Adelaide Hills fruit. A Sauvignon Blanc for those who want to be intrigued by the second glass; a luscious mid palette with a long, focused mineral finish.



Artist Roy Bisson ©

Technical Information

Harvest Dates:

8-17th March

Oak Maturation:

8% in old French oak barriques

Alcohol:

13.3%

Glucose + Fructose:

5.7 g/L

pH:

3.17

Titrateable Acid:

7.8 g/L

Yeast:

2.5% wild yeast

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

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