



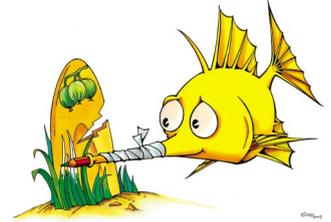
<i>Harvest dates</i>	<i>25 Feb - 12 Mar</i>
<i>Alcohol</i>	<i>12.9%</i>
<i>Residual sugar</i>	<i>5.9 g/l</i>
<i>Titrateable acid</i>	<i>6.5</i>
<i>pH</i>	<i>3.15</i>
<i>Oak maturation</i>	<i>2-3 weeks</i>
<i>Chief Winemaker</i>	<i>Chester Osborn</i>
<i>Senior Winemaker</i>	<i>Jack Walton</i>

The Broken Fishplate Sauvignon Blanc 2013

Adelaide Hills, Sauvignon Blanc (100%)

The Name

Despite being a good match for fish, the name has nothing to do with them! A fishplate is a term for the metal plates that collect grape bunches on a harvester, and often break when navigating around the steep, windy vineyards.



The Vintage

The Adelaide Hills had good winter rainfall, and early bud burst in the first week of September. It was a mild to warm spring and very dry all the way through to harvest. Despite the dryness through the growing season, stress levels were in check thanks to those good winter rainfalls. Thanks to the dryness, there was minimal disease pressure. The result was good cropping levels with great fruit quality. Chardonnay, Sauvignon and Pinot all fared very well, showing mesmerizing aromatics, good depth of flavour and lovely mineral acid profiles.

The Winemaking

The fruit for this wine is sourced from the cool climate Adelaide Hills. Small batches of grapes are crushed gently, chilled, and then transferred to stainless steel basket presses. Gentle extraction of the juice is critical in these early stages to retain the delicate fruit characters.

To add complexity and mouthfeel, a small percentage of the wine is partially fermented in aged French oak for two to three weeks.

None of the white wines at d'Arenberg are subject to malolactic fermentation as we aim for the retention of fresh, natural acidity, which is integral to the balance and longevity of the wine.

The Characteristics

Classic Adelaide Hills Sauvignon Blanc! The nose is intensely perfumed, with lychee, gooseberry, grassy and rosehip notes all contributing.

The flavour profile is similar with an abundance of tropical fruits, lychees and passionfruit, swirling through the palate, highlighted by pretty white flowers and grassy edges.

The wine is fine and long, thanks to the vibrant natural acidity, and finishes full of minerals.