

THE BROKEN FISHPLATE



Sauvignon Blanc 2014

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 season began well with average winter rainfall, Summer conditions were significantly warmer than average with two heatwaves through January testing the limits of the vines. Following the heatwave was rain and cool weather, which helped slow down ripening, and allowed flavour development to catch up to sugar ripeness. White wines from this vintage are fruity and very flavoursome, as are reds with ample tannin to match.

The Winemaking

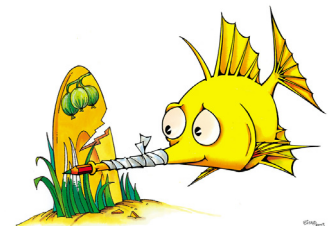
The fruit for this wine is sourced from the cool climate Adelaide Hills. Small batches of grapes are crushed gently, chilled, and then transferred to stainless steel basket presses. Gentle extraction of the juice is critical in these early stages to retain the delicate fruit characters. To add complexity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

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.



Harvest dates	15 Mar – 3 Apr	Alcohol	12.3%
Residual sugar	4.8 g/l	Titrateable acid	7.0
pH	3.19	Oak maturation	2-3 weeks
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton