



# THE BROKEN FISHPLATE



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

A wet winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour and richness. Vintage started on 30 January, the earliest start on record by one day.

## The Winemaking

The fruit for this wine is sourced from the cool climate Adelaide Hills. Small batches of grapes are gently crushed, 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

Intense, cut grass characters are clearly evident on the nose, alongside fresh snow peas and rich tropical fruit.

A little sweetness on the mid palate is followed by an intense burst of citrus, kaffir lime and zingy peach, tied together with crisp acidity and gentle phenolics. The harmonious balance of sweetness and vibrant acidity will have you coming back for more! Enjoy young and well chilled with spicy Thai or Indian cuisine.



Harvest dates 18 Feb-6 Mar Residual sugar 8.5 g/l

pH 3.10

Chief Winemaker Chester Osborn

Alcohol 12.0%

Titratable acid 7.8

Oak maturation 2-3 weeks

Senior Winemaker Jack Walton

