

THE BROKEN FISHPLATE

Sauvignon Blanc 2016

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

Average Winter rainfall followed by a dry, warm Spring ensured that the vines set well, leading to relatively large crop loads. The 2016 Vintage started a few days earlier than ever before due to the dry conditions, but relieving rains arrived in late January/early February, reducing stress for the final stages of ripening. Mild to warm February and March conditions were ideal, slowing sugar accumulation and allowing full flavours to develop.

The earlier harvested fruit achieved fruit ripeness at relatively low Baumes due to the rain event. These wines are bright, spicy and vibrant with a lovely long acid and elegance. As vintage progressed the concentration grew and the colour intensified, resulting in more weighty wines without overripe characters.

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.

The Characteristics

An incredibly intense aromatic display of lifted gooseberry, kaffir lime, and freshly cut pineapple entices you to keep your nose in the glass where subtle hints of crushed lemongrass, and just-snapped snow pea also start to emerge. This symphony of aromatics literally leaps out of the glass at you. The mouth-watering palate is driven by tropical fruit characters which dance in step with an extreme linear acidity that keeps all of those heady flavours in balance, wrapped tightly together on a long and fine finish. Enjoy this wine chilled, in its youth, with intensely flavoured Asian spiced dishes. Or simply open a bottle anytime you want to feel summery.



Harvest dates	20 Feb - 1 Mar	Alcohol	11.5%
Residual sugar	7.0	Titrateable acid	8.4
pH	2.98	Oak maturation	2 - 3 weeks
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton