

# THE BROKEN FISHPLATE

## Sauvignon Blanc 2017

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 Characteristics

Enormously lifted and aromatic. Tropical fruit salad and cut grass aromas leap from the glass. The palate is decadent with mandarin, citrus and snow pea flavours in spades. This wine shows great poise, finishing with racy acidity and fantastic length of flavour.

### The Vintage

A healthy winter and plenty of spring rains set the vines up very well. Bud burst was on time, but very cool for the first part of spring. Shoots grew to 5 or 6 inches long and then stopped for a month. Flowering was quite late, by three weeks, which meant a late start to harvest, and long, slow ripening periods. The summer rains stopped in mid-January, so disease pressure was low. It was very dry from February to April, with only a few millimetres of rain. Days were mild with a lot of cool nights, the first few weeks of April was around two degrees hotter than usual, which help that last bits of fruit to ripen. Overall, a great vintage with minimal disease pressure and above average crop levels.

### 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.



Harvest dates	24 Mar - 20 Apr	Alcohol	12.8%
Residual sugar	4.4 g/L	Titrateable acid	6.9
pH	3.23	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		