

THE BROKEN FISHPLATE

Sauvignon Blanc 2019

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

Winter was quite dry, with sporadic light showers that didn't penetrate the soil very deeply. This impacted budburst but was managed with some irrigation. During spring there was quite a strong wind event around the time of flowering, which upset some of the growth, especially in Shiraz.

Summer was hot, with an extreme heat wave and a record high temperature of 46.6C, which burnt some varieties like Petit Verdot. Most other varieties managed to escape unscathed, which was surprising.

Yields were down on most varieties. The quality, however, was excellent, exhibiting very varietal characteristics. Ferments had to be taken off a little earlier with higher sugar levels because of these strong tannins.

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

Fresh, and frisky! There's masses of snow pea, lemon grass and citrus on the nose, with a clean, crisp palate. Lots of lemon, lots of lime and lots of tangy white grapefruit. It's fast and furious, and super easy drinking!



Alcohol	12.5%	Residual sugar	4.0 g/L
Titrateable acid	7.8	pH	3.21
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton