



2005 d'Arenberg The Lucky Lizard

100% Adelaide Hills Chardonnay

This fifth vintage shows just how much flavour and fruit a Chardonnay from the cool Adelaide Hills can have from this renowned region.

The Name

During the summer months, native Bearded Dragon Lizards sun themselves on the vineyard posts and watch for prey. Occasionally during the grape harvest, these lizards are dislodged and find their way into a load of grapes destined for the winery. Lucky for the lizards, d'Arenberg uses a very gentle Demoisy crusher which allows the lizards to pass through the ordeal slightly shaken but unharmed, returning to the bushland next to the winery. The gentleness of our crusher also plays an important part in retaining the delicate fruit flavours of this Chardonnay from the cool climate Adelaide Hills region.

The Vintage

2005 was clearly one of most exciting vintages yet. It was characterised by a mild winter and a late, wet spring. November rains invigorated the vines for an exceptional period of condensed flowering and set. From then, rainfall occurred just when the vines needed something to drink and always at the volume that reduced the stress of the vine but didn't increase vigour too much. Post veraison (where the berries soften from being hard and green and develop in colour while expanding in size) the fruit experienced an uninterrupted ripening period up to 11 or 12° Baumé (Bé) without a cold snap or spike of heat which often occurs in the Hills region. In all, the fruit 'travelled in balance' as we experienced the most ideal ripening period in a very long time. Again the vineyard selection was from Longwood, Kuitpo and Ashton Hills.

The Winemaking

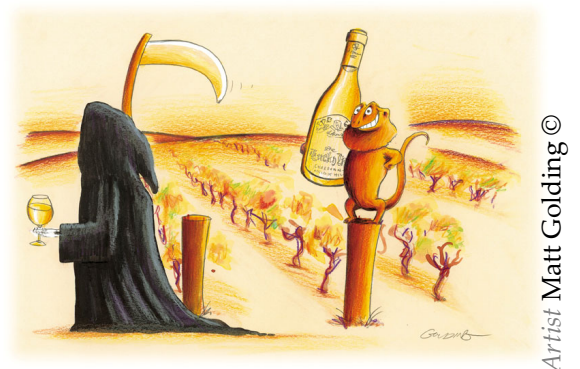
Under the supervision of chief winemaker Chester Osborn, the fruit from each vineyard was kept separate, and once crushed, was lightly basket pressed in d'Arenberg specially designed presses, ensuring the gentle extraction of the variety's delicate fruit flavour prior to fermentation in a combination of new, one and two-year-old French oak barriques. After 9 months oak maturation, only the best barrels of Chardonnay were selected for release under the Lucky Lizard label.



The Characteristics

A more restrained style than previous years with the level of ripe fruit characters in perfect balance with the elevated acidity.

The flavours are of nectarine, white peach, pistachios and summer flowers mixed with minerals, grapefruit and a fine gold delicious apple juice character that pushes out the end. A lovely elegant wine to drink now and over the next 5 years or more.



Artist Matt Golding ©

Technical Information

Alcohol by Vol

13.5%

Residual Sugar

2.5 g/L

Titratable Acid:

7.2 g/L

pH

3.33

Oak Maturation

100% in French oak
barriques for nine months

Harvest Dates

26 April- 17 May 2005

Bottling Date:

14th February 2006

Chief Winemaker

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