



# 2006 d'Arenberg The Lucky Lizard

100% Adelaide Hills Chardonnay

*This sixth 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

Vintage 2006 was one of the most condensed vintages experienced at d'Arenberg. Chardonnay was one of the standouts in 06 due to its superb varietal character and excellent levels of natural acidity.

After a dry winter we experienced heavy rains in spring which provided adequate levels of soil moisture. Flowering and veraison was consistent and occurred with almost no interruptions. Once veraison was complete, ripening occurred very quickly and consistently through our Adelaide Hills vineyards.

This mild early summer slowed vegetative growth in the canopies which encouraged the vines to channel there stored energy into the fruit and as the conditions were cooler than normal this was ideal for whites, producing very fragrant fruit with good acidity and long length.

## The Winemaking

The many different vineyards throughout the Adelaide Hills, some of the coldest highest altitude vineyards planted, require constant berry sampling by Chester to determine optimum ripeness and flavour development. Fruit from each vineyard is picked and kept separate through out vinification and maturation.

The separate parcels of fruit, once crushed, were lightly basket pressed in d'Arenberg specially designed presses, ensuring the gentle extraction of the variety's delicate fruit flavour. Fermentation took place in a combination of new, one and two-year-old French oak barriques. After 7 months oak maturation, only the best barrels of Chardonnay were selected for release under the Lucky Lizard label.



## The Characteristics

Upon release the colours are pale but brilliant. The aroma suggests a style and level of initial restraint but as the wine opens up lovely granny smith apples, citrus and slight tropical characters and alluring, integrated French oak evolve.

The flavours are of a ripe, cool-climate spectrum with notes citrus peel, green melon rind, nectarine, white peach, roasted pistachios, ripe unpicked figs and summery flowers mixed with minerals, grapefruits, fig, passion fruit skins and flowery granny smith apples with a fine melted-butter note that pushes out the end.

The wine is perfectly balanced and wonderfully elegant. It is ready to drink now and over the next 5 years or more. Slightly different to the '05 but just as exciting with even better oak integration. One to watch.



Artist Matt Golding ©

## Technical Information

<b>Alcohol by Vol</b> 13.5%	<b>pH</b> 3.15	<b>Harvest Dates</b> 28 March- 11 April
<b>Residual Sugar</b> 2.1 g/L	<b>Oak Maturation</b> 100% in French oak barriques for seven months	<b>Bottling Date:</b> 4 <sup>th</sup> December 2006
<b>Titratable Acid:</b> 7.4 g/L		<b>Chief Winemaker</b> Chester d'Arenberg Osborn

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