



## 2008 d'Arenberg The Lucky Lizard Chardonnay Adelaide Hills Chardonnay

*Owing to a higher altitude the Adelaide Hills is a cool climate region and is perfect for producing modern style Chardonnays with an abundance of fruit flavours.*

### 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 them to pass through the ordeal slightly shaken but unharmed and they are returned 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

2008 was a fabulous vintage for white wines in the Adelaide Hills due to sufficient winter rains and cool conditions for most of the ripening period.

Winter rain ensured the soil reached filled capacity and set the vines up perfectly.

A normal spring and an unseasonably cool January and February meant the vines were stress free and flavour ripeness was achieved at low sugar levels with high natural acidity.

### The Winemaking

Tasting grapes in the vineyard, Chief Winemaker, Chester Osborn decided when to pick based on flavour ripeness and acidity.

At the winery the grapes passed through the gentle Demoisy rubber tooth crusher before being basket pressed in specially designed stainless steel basket presses. Gentle extraction of the juice is critical in these stages to retain the delicate Chardonnay characters.

Fermentation took place in a combination of new, one and two-year-old French oak barriques with no malolactic fermentation. 27 per cent of the final blend underwent wild fermentation in barrel. After seven months oak maturation, only the best barrels of Chardonnay were selected for release under The Lucky Lizard label.



### The Wine

The nose has a touch of white asparagus, white peach and stone fruit with complexities of roasted almond, tahini and hazelnut.

The mineral palate opens with peacherine and nectarine with orange peel and a hint of ginger in the background providing interest alongside the spicy almost lemony French oak. The wine has a melted butter type texture with excellent richness and intensity.

The oak is playing a dominant role early in this wine's life with the fruit becoming more prominent as the wine opens. As with previous Lucky Lizard Chardonnays bottle age will benefit this wine as it develops further richness and complexity.



Artist Matt Golding ©

### Technical Information

<b>Harvest Dates:</b> 12 March to 22 March	<b>Glucose + Fructose:</b> 2.8 g/L	<b>Bottling Date:</b> 10 December 2008
<b>Oak Maturation:</b> 100% French barriques. Combination of new and 1-5 years old	<b>pH:</b> 3.16	<b>Chief Winemaker:</b> Chester d'Arenberg Osborn
<b>Alcohol:</b> 13.0%	<b>Titrateable Acid:</b> 7.3	<b>Senior Winemaker:</b> Jack Walton

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