



2010 d'Arenberg The Lucky Lizard Chardonnay Adelaide Hills

Owing to its altitude the Adelaide Hills is a cool climate region and is perfect for producing a modern style Chardonnay with delicate fruit.

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 them to pass through the ordeal slightly shaken but unharmed. 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

Good winter rains ensured adequate sub-soil moisture and set vines up well with healthy canopies.

There was un-seasonably hot weather during flowering, but this did not affect Sauvignon Blanc's fruit setting and vigour was beautifully balanced.

There was some more heat during veraison which serves vines well. The rest of the season was mild with cool nights in the Adelaide Hills and very little rain.

It was another early start to vintage and both red and whites displaying balanced varietal characters.

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 two to four year-old French oak barriques with no malolactic fermentation. 15% 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.



Tasting Notes

The nose is lifted with notes of guava, lemon zest, spice and ripe green apple. It's a very pretty nose displaying wonderful poise and balance.

The palate is tight, mineral and focused with linear natural acidity. It builds superbly with harmonious layers of citrus and tropical fruit building to notes of candied ginger and spice. The oak is well integrated, the tannins silky and acidity well balanced. This is a modern style Chardonnay made with restraint, allowing the delicate side of this magical grape variety to play a leading role.

Drinking well in its youth, bottle aging for up to a decade will add interest and complexity.

Technical Information

Harvest Dates:

6 March to 23 March

Oak Maturation:

100% French barriques. Combination of 2-5 years old

Glucose + Fructose:

2.5 g/L

pH:

3.08

Titrateable Acid:

7.9g/L

Alcohol:

13.7%

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton



Artist Matt Golding ©

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