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|-------------------------|----------------|
| <i>Harvest dates</i>    | 7 - 21 April   |
| <i>Alcohol</i>          | 12.2%          |
| <i>Residual sugar</i>   | 4.4 g/l        |
| <i>Titatable acid</i>   | 9.1            |
| <i>pH</i>               | 2.94           |
| <i>Oak maturation</i>   | 7 months       |
| <i>Chief Winemaker</i>  | Chester Osborn |
| <i>Senior Winemaker</i> | Jack Walton    |

# The Lucky Lizard Chardonnay 2011

*Adelaide Hills, Chardonnay*

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## *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 crusher which allows them to pass through the ordeal slightly shaken but unharmed. They are returned to the bushland next to the winery.



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## *The Vintage*

There was ample winter and spring rain which provided good sub soil moisture and resulted in healthy canopies and good vigour. Summer conditions were very mild. Grapes ripened gracefully with only a few small rain episodes, enough to keep the vines fresh and vibrant. Rainfall was only a little over average for the first months of the year.

## *The Winemaking*

At the winery the grapes passed through the gentle 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.

## *The Characteristics*

The cool ripening conditions of the 2011 vintage certainly left their stamp this wine. The nose shows mixed citrus peel, green apples and frangipani flowers.

The palate is highly refined with a line of very vibrant acidity. A touch of development is just starting to build some textural layers into the mid palate and a lovely roasted nut character from the subtly integrated French oak helps balance the mineral acidity on the finish and will leave your mouth watering.