



2006 THE BROKEN FISHPLATE SAUVIGNON BLANC

Region
Adelaide Hills , South Australia

Variety
Sauvignon Blanc

Maturation
8% fermented in French oak

Technical Analysis
13.5% alc/vol

Background

The name Broken Fishplate comes from the small block of Sauvignon Blanc planted in a tight 'v' of the gully in front of the restaurant, d'Arry's Verandah at d'Arenberg. The vine rows follow the contour of the land, eventually meeting, forming a sharp bend in the row. Every time the grape harvester goes around this bend, the fishplates that straddle the vines and posts break off, hence 'the broken fishplate'. Not even a chilled glass of fine Sauvignon Blanc will placate a driver with a broken fishplate.



Tasting Notes

The Sauvignon Blanc fruit for this wine was sourced from the Adelaide Hills region of South Australia. The Hills are particularly suited to this variety, as the delicate fruit flavors are protected and enhanced by the cool climatic conditions that prevail in these elevated vineyard sites.

The wine is characterized by lifted fresh aromas of gooseberry, asparagus, ripe tropical guava, green melon rind and the zest of lemons and sweet blackcurrant leaves. Then there is an edge of dried herb, roasted almonds and marzipan. The palate is fruity but dry with an already abundant depth of fruit and concentration. Flavors are pure, fresh and ripe balanced by an elevated level of natural acidity that resembles the tingling sensation of super fresh sherry. It's a wonderful drink now style which will age for the medium term for those who like a little more complexity and developed flavors in their wine.

Additional Notes:

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