



2007 THE BROKEN FISHPLATE SAUVIGNON BLANC

**d'ARRY'S AND CHESTER'S WINEMAKING
PHILOSOPHY THE ART OF BEING
DIFFERENT**



d'Arenberg winery has managed to turn individuality into an art form by doing a whole lot of little things differently. The names of their wines illustrate the point. We admit they are a bit odd, but because they have real significance, the stories behind the names are on the back labels.

VINEYARDS

In 1912, Joseph Osborn purchased the well-established vineyard just north of the township of McLaren Vale. Joseph's son, Frank, built d'Arenberg's cellars in 1927. By 1957, Frank's son, d'Arry, had bottled the first of the famous diagonal red striped wines.

Enter the fourth generation, d'Arry's son, Chester, who took over the reigns in 1984. In 1990, Chester was crowned, "McLaren Vale Bushing King," for producing the best table wine in McLaren Vale and in December, 2005, *The Wine Advocate* declared him, "Wine Personality of the Year."

HANDCRAFTED WINES AND BASKET PRESSING

Four generations of learning have provided current Chief Winemaker, Chester Osborn with an intimate knowledge of his vineyards (now totaling over 345 acres) and a healthy respect for the differing fruit characters obtained from the individual vineyard sites.

Nineteenth century basket presses are extensively utilized to press the fruit, both white and red, providing a gentle extraction of juice. Much of the red fruit is fermented in 5 ton wax-lined, headed down, open fermenters. Both American and French oak barriques are used extensively.

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REGION

Adelaide Hills, South Australia

Variety: Sauvignon Blanc

Fermentation: 8% fermented in older French oak barrels for 1 month

Technical Analysis: 13% alc/vol.

INFORMATION

The name 'The Broken Fishplate' comes from the small block of Sauvignon Blanc planted in a tight 'V' in the gully in front of the restaurant, d'Arry's Verandah at d'Arenberg winery. The vine rows follow the contour of the land, eventually meeting and 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 calm a driver with a Broken Fishplate.

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. Vintage 2007 will be remembered as an early start to harvest due to the extreme drought conditions, although the overall impact was felt less in the cooler Adelaide Hills region. Rainfall was adequate enough to keep the vines stress-free and support even fruit set, resulting in a wine with pungent fruit characteristics and silky acidity.

The 2007 Broken Fishplate opens up to beautifully concentrated aromas of fresh cut flower stems, pears and passionfruit. Fragrant notes of tropical fruits, gooseberries, asparagus and melon appear as the wine opens further in the glass. The dry palate is elegant, displaying abundant depth and concentration of fruit. This wine is made in a drink-now style but can be aged for the medium term for additional complexity.

