



## 2006 d'ARENBERG THE LUCKY LIZARD CHARDONNAY

**WINEMAKER:** Chester Osborn  
**REGION:** Adelaide Hills  
**VARIETALS:** Chardonnay  
**MATURATION:** 7 months in French oak barriques  
**ALCOHOL:** 13.5% alc/vol

### THE ART OF BEING DIFFERENT:

During the summer, Bearded Dragon Lizards sun themselves in the vineyards 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 lizards to pass through the ordeal unharmed and they are returned back to the bushland next to the winery.

### WINEMAKING:

Some of the coldest, highest altitude, Adelaide Hills vineyards require constant berry sampling. Fruit from each vineyard is picked and kept separate throughout vinification and maturation. The separate parcels of fruit, once crushed, are lightly basket pressed in d'Arenberg's specially designed presses, ensuring the gentle extraction of the variety's delicate fruit flavor. Fermentation takes place in a combination of new, one and two-year-old French oak barriques.

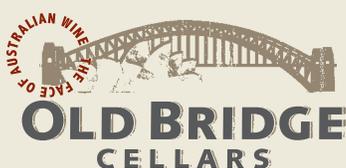
### TASTING NOTES:

The Lucky Lizard Chardonnay opens up with lovely aromas of granny smith apples, citrus and tropical fruit with integrated French oak notes. The flavors are in the cool-climate spectrum with notes of citrus peel, green melon, nectarine and roasted pistachios mixed with minerals, grapefruit, and fig with a fine layer of melted-butter that pushes out on the elegant finish.

**CRITICAL ACCLAIM:** 2006 vintage- **92 pts** - James Halliday 2008 Wine Companion, **90 pts** - Robert Parker's The Wine Advocate, **89 pts** - Stephen Tanzer

### ABOUT d'ARENBERG:

One of the undisputed kings of Australian Shiraz and Rhone varietals, d'Arenberg has managed to turn individuality into an art form by doing a whole lot of little things differently. The original vineyards were established by Joseph Osborn in 1912 in the McLaren Vale region of South Australia. A century on, the estate has grown to 345 acres, and the mantle now rests with fourth-generation winemaker Chester Osborn. By maintaining a focus on traditional winemaking and nurturing their old-vine material, the Osborn clan has successfully established themselves as one of the country's leading producers of concentrated, characterful wines. Ranked among Australia's Top 10 Shiraz producers by Wine & Spirits Magazine in July 2007, this reputation is clearly recognized worldwide.



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### Review Summary



**90 pts** “The 2006 The Lucky Lizard Chardonnay was barrel-fermented and aged for 9 months in 30% new French oak. Medium straw-colored, it exhibits aromas and flavors of mineral, white peach, baked apple, nectarine, and citrus. Restrained but tasty, it has attractive layering of flavors, excellent balance, and a long finish. Drink it over the next 3-4 years.”

**Robert Parker's The Wine Advocate**  
October 2007, Issue 173

**89 pts** “Light yellow. Smoky, expressive, lees-accented pear, melon and peach aromas are perked up by baking spices. Fresh and precise, showing admirably deep but refreshing orchard fruit flavors and a bitter citrus pith quality. The smoky quality returns on the long, spicy finish. Reminds me of a Pouilly-Fuisse.”

**Stephen Tanzer's International Wine Cellar**  
Sept/Oct 2007

**92 pts** “More elegant than the '05; melon, stone fruit and citrus with barrel ferment support; fruit-driven.”

**James Halliday**  
2008 Wine Companion