



2008 d'ARENBERG THE BROKEN FISHPLATE

Review Summary



90 pts - Best of the Best by Variety “Full of character and flavour in a rich tropical fruit spectrum, finishing with bracing acidity.”

**James Halliday's Australian Wine Companion
2010**

90 pts “Assertive herbal, leaf and nettle fruit on the nose with a lime leaf and passion fruit undercarriage; the wine has striking character – quite edgy. Plenty of volume in the mouth, there's strong citrus and tropical flavor and fullish texture pushing right through.”

**Nick Stock
The Penguin Good Australian Wine Guide 2010**

89 pts “Sophisticated scents of cut grass, wet stones and lemon garner points for subtlety. The palate, however, is more direct, with broad notes of peach and nectarine and a chalky texture. There's a drawn-out, deliciously cherry-berry finish that leaves you wanting just one more sip. Drink now, with roasted cod.”

**Joe Czerwinski, Wine Enthusiast
December 31, 2009**

88 pts “Pale straw. Aromas of green apple, pear and lemon thyme, lifted by a whiff of dusty minerals. Light in body and firm-edged, with a gentle herbal quality to the orchard fruit and mineral flavors. Racy acidity carries the fruit on the refreshingly dry finish.”

**Josh Reynolds, Stephen Tanzer's International Wine Cellar
July/August 2009**

86 pts “The Broken Fishplate Sauvignon Blanc It exhibits aromas of fresh cut grass, baking spices, gooseberry, and passion fruit that jump from the glass. Ripe, balanced, and flavorful, it can be enjoyed with a variety of seafood courses over the next 1-2 years.”

**Jay Miller, Robert Parker's The Wine Advocate
December 2009, Issue #186**



“Sauvignon Blanc is another fresh and clean wine for summertime. While Australia is better known for its reds, I think that its whites are more interesting. There aren't many Aussie Sauvignon Blancs in the Memphis market, but the ones that are here are delicious. They tend not to have the overwhelming, and sometimes invasive, gooseberry and grapefruit notes of New Zealand versions.”

Beat the Heat by Michael Hughes
July 16, 2009

