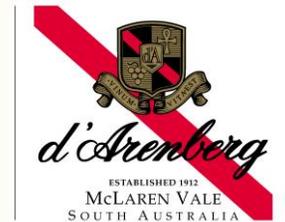




2012 d'ARENBERG THE BROKEN FISHPLATE

Review Summary



92 pts/TOP 100 BEST BUYS OF THE YEAR “A refreshing Sauvignon for a fish stew or roast barramundi, this brings the cool of the Adelaide Hills in its tangy scents of lime and parsley. It’s smooth, with rich citrus flavors that last in a clean line.”

Joshua Greene
Wine & Spirits Magazine Annual Buying Guide
2014

91 pts “Pale quartz-green; has considerable generosity to its array of tropical fruits, spanning passionfruit, kiwi fruit and crunchy pineapple. Ready right now.”

James Halliday
Australian Wine Companion
2014

89 pts “Green-hued straw. Pungent lemon, green apple and herb aromas are complicated by notes of white pepper and anise. Light-bodied, linear citrus flavors are a bit tart but clean and focused, displaying refreshing bitterness and zesty back-end lift. Finishes with hints of lime zest and quince and a touch of bitterness.”

Josh Raynolds
Stephen Tanzer’s International Wine Cellar
July/August 2013

“Bring the cool of the Adelaide Hills in its tangy scents of lime and parsley, this is built for seafood.”

Wine & Spirits – “Bottles to pack for Adelaide’s BYO’s”
Fall 2013



“The marketing success enjoyed by Chester Osborn is built on improbable names, unbelievable stories and excellent wines. This is sourced from the nearby Adelaide Hills and showcases a dramatically good vintage: lively floral aromatics entice but the drive comes from vibrant herbal flavors, some ripe tropical and cleansing, zingy acidity.”

Money Magazine
January 2013

“A light herbaceous style with delicate, varietal fruit. As estery nose and flavorsome palate.”

Winestate Magazine
October 2012

“A fruity Sauvignon Blanc from an iconic producer. Although based in McLaren Vale, d’Arenberg obtained fruit for this racy number from the cooler Adelaide Hills. Fresh and concentrated with a hint of honey. Good with a prawn cocktail.”

Jeff Collerson
Daily Telegraph
September 2012

