



2008 d'ARENBERG THE NOBLE WRINKLED

WINEMAKER: Chester Osborn
REGION: McLaren Vale, South Australia
VARIETALS: Riesling
ANALYSIS: 11.5% alc/vol | 216 g/L | 3.40 pH

THE ART OF BEING DIFFERENT:

Twenty-four years on from our first Noble Riesling, with two other sticky wines in the Noble stable, it is time to give this wine a proper name. Botrytis cinerea, or Noble Rot as it is more affectionately known, removes the water from the grapes, turning the sugar to nectar in the process of leaving the skin of each berry in a wrinkled state.

WINEMAKING:

Late harvesting from three vineyards took place by hand in small volumes when fruit flavors and the Botrytis cinerea infections were at an optimal point. Often there are multiple pickings of each vineyard. The fruit was gently crushed before receiving a small amount of skin contact. The juice was separated via the gentle process of basket pressing. Fermentation occurs in a number of small tanks using neutral yeast to cope with the high natural sugar levels and to avoid dominating the fruit characters. The fermentation stopped naturally, retaining a considerable level of residual sugar.

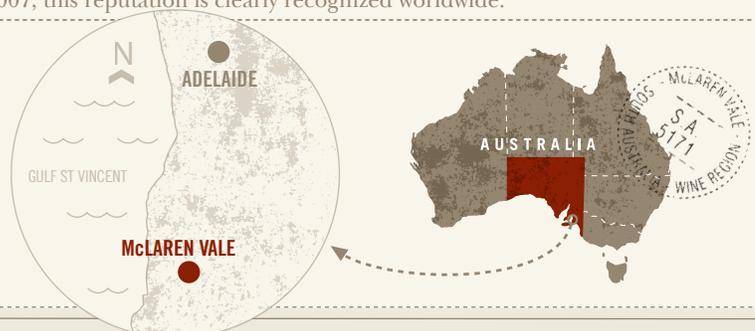
TASTING NOTES:

The wine is yellow-golden in appearance. The nose is delicate and seductive with perfumed aromas of flowers, lime cordial and poached pears. The palate is tight and mouth coating with ripe, exotic flavors dominated by yellow peach and fresh limes. The wine has superb fruit concentration and sweetness balanced with fine, lacy acidity that adds definition to the finish which has a touch of grapefruit and lemon zest. The fruit characters are vibrant and refreshing making it a perfect accompaniment to dessert, a fruit platter or cheese plate.

CRITICAL ACCLAIM: 94 pts - Top 100 Wines 2010 Wine Enthusiast, 90 pts Robert Parker, 90 pts Wine & Spirits, 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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