



2010 d'ARENBERG THE NOBLE BOTRYOTINIA FUEKELIANA

WINEMAKER: Chester Osborn
REGION: Adelaide Hills (77%) and McLaren Vale (23%)
VARIETALS: Semillon (77%) Sauvignon Blanc (23%)
ANALYSIS: 7.7% alc/vol | 3.38 pH | 7.5 g/L TA

BACKGROUND:

Botryotinia fuckeliana is the scientific name for a certain type of mold, more affectionately known as 'noble rot' that affects fruit. Noble rot weakens the skin of the grape which causes the water in the berry to evaporate and leaves behind the sugar and nutrients. Paradoxically to the lewd sounding name, Botryotinia fuckeli-ana is an asexual spore, named after German botanist, Karl Wilhelm Gottlieb Fuckel.

WINEMAKING:

Late harvesting took place by hand in small volumes when fruit flavors and the Botrytis was at an optimal point. The fruit was gently crushed before receiving a small amount of skin contact with the juice then separated out and basket pressed. Fermentation occurred in 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:

There is a beautiful lemon butter character on the nose with a range of fruits including gooseberry, cumquat, green apple and mixed peel in the background. The palate is thick and luscious with a wonderful silky texture. The lemon butter character is even more dominant on the palate with a deeper layer of green mango, and hints of limecello. It's wonderfully complex and indulgent with a subtle edge. This will be a very fun wine to match with a range of desserts, especially something with a citrus component such as a lemon and lime tart.

CRITICAL ACCLAIM: 90pts James Halliday's Australian Wine Companion

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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