



## 2006 d'ARENBERG THE NOBLE CHARDONNAY SEMILLON

**WINEMAKER:** Chester Osborn  
**REGION:** McLaren Vale and Adelaide Hills, South Australia  
**VARIETALS:** Chardonnay (94%) / Semillon (6%)  
**ALCOHOL:** 9.0% alc/vol

### THE ART OF BEING DIFFERENT:

May 1985 saw d'Arenberg's first "Noble" attempt. The extraordinary coincidence of biological events and contradictions required to produce "Botrytis Cinerea" mold occurred. Two decades on, d'Arenberg has an enviable reputation for "sticky" sweet dessert wines.

### WINEMAKING:

The effect of "Botrytis Cinerea" is to make the skin of the grapes porous and given the correct weather, shrivel with sweetness. Late harvesting took place by hand when the botrytis cinerea infections were at an optimal point. The fruit was gently crushed, receiving a small amount of skin contact in small tanks for a number of days then gently pressed off using basket presses. Fermentation occurred in a number of small tanks using neutral yeast. The fermentation was stopped mid-way through to retain the considerable level of residual sugars.

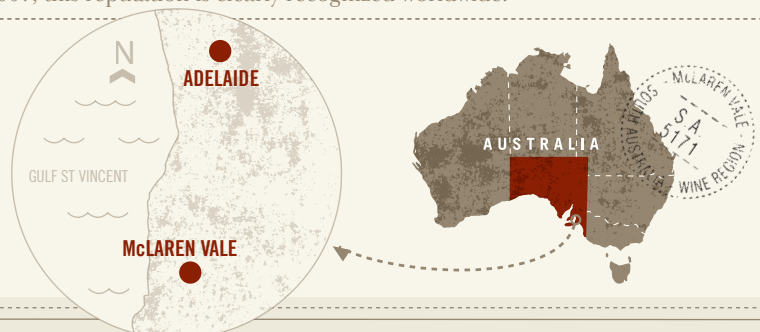
### TASTING NOTES:

The 2006 Noble Chardonnay Semillon has a beautiful nose of white peach, nectarine juice and pineapple typically seen in McLaren Vale Chardonnay. The Semillon component of this blend brings acidity and balances the chardonnay with light dried-straw and grass notes. The palate is thick and unctuous and offers rich apple and pear notes on the finish. This wine is the perfect accompaniment to an indulgent brunch or gourmet cheese selection.

**CRITICAL ACCLAIM:** 91 pts- Robert Parker, 91 pts -Wine Enthusiast, 90 pts -James Halliday, 90 pts -Wine & Spirits

### 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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