OLD BRIDGE CELLARS

# 2010 d'ARENBERG THE NOBLE BOTRYOTINIA FUCKELIANA

## Review Summary

**93 pts**

**Nick Stock**
**2012 Good Wine Guide**

**90 pts – Very Good+** "This goldenrod colored sticky from down-under opens with a green tea bouquet with hints of figs and apricot. On the palate, this wine is full bodied, rich, and smooth. The flavor profile is a plump golden raisin with hints of apple jelly and apricot. The finish remains sweet and is subtle. The panel suggested that this tasty dessert wine would pair well with rum cake or bread pudding."

**Ken Hoggins**
**KensWineGuide.com**
**July 17, 2012**

**90 pts**

**James Halliday**
**Australian Wine Companion**
**2012**

**GOLD MEDAL** **International Sweet Wine Challenge 2011**

**GOLD MEDAL** **The New Zealand International Sweet Wine Show 2011**

**4 STARS** "Adelaide Hills and McLaren Vale, South Australia; Semillon/Sauvignon Blanc blend; 8% alcohol. Sounds more like something itchy you'd go to the clinic for than a sweet white wine. Bright gold. Nose of passionfruit and zest of Seville oranges. Palate is smooth and viscous, laden with flavors of marmalade and rich apricot sauce. At first it tastes indulgently sweet but any hint of cloying is offset by upfront citric acidity."

**Martin Field**
**E-Vine**
**September 2011**

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"Luscious botrytis styles have hyper concentration and syrupy sweetness that stands up to rich puddings and desserts. This cheeky sticky from d'Arenberg takes its name from the plant pathogen that causes grapes to dehydrate. It's a juicy, honeyed blend of semillon and sauvignon blanc with scrumptious quince, candied peach and honeysuckle flavors. The opulent nectar has wonderful nuances of cinnamon, nutmeg and spice to complement stewed quince, persimmon and heirloom apple varieties. Wickedly indulgent!"

**Louise Radman**
**The Advertiser**
**May 2012**

"Is that name for real? Sure is, and it's based on a scientific premise. The term refers to a plant pathogen that's part of the botrytis chain of molds which attacks grapes causing evaporation and concentrating of sugars. This is made from Semillon and Sauvignon Blanc and has a fragrant, spiced honey angle with classic viscosity and richness, as well as some tartness that works a treat with the cinnamon flavors."

**Tony Love**
**The Advertiser**
**September 2011**

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