

## 2011 d'ARENBERG THE NOBLE BOTRYOTINIA FUEKELIANA

### Review Summary



**94 pts** “Deep golden-yellow; if ever a very rich, fully botrytized Sauvignon Blanc were to come from the Adelaide Hills, it was '11; the wine has cumquat, peach and mandarin fruit alongside honeyed nuances, and the balancing acidity is spot on.”

**James Halliday, Australian Wine Companion  
2014**

**91 pts** “Copper-tinged gold. A wild, intensely perfumed bouquet of candied pit fruits, orange marmalade, dried flowers and honey, with a spicy topnote. Sweet, expansive peach and candied orange flavors show impressive power and subtle herbacity, picking up toffee and honey nuances with air. Finishes with impressive length on a honeyed citrus note.”

**Josh Reynolds, Stephen Tanzer's International Wine Cellar  
July/August 2012**

**90 pts – Very Good+** “This goldenrod colored dessert wine from d'Arenberg opens with a fragrant apricot and grapefruit bouquet. On the palate, this wine is full bodied, round and sweet. The flavor profile is rich and ripe apricot with hints of honey and tangerine. The finish remains sweet and its flavors linger nicely. This tasty dessert wine would pair well with sharp cheddar cheese.”

**Ken Hoggins, KenseWineGuide.com  
November 16, 2014**

“This wine is as delicious as the inherent cheekiness of the d'Arenberg's use of the name of the asexual spore Botryotinia which creates sweet wines (named after the German botanist Karl Fuckel who discovered it) A heady mix of orange marmalade citrus blossom along with sweet passionfruit hints from the Sauvignon Blanc, the mouth-feel is velvety and ethereal. A wine guaranteed to raise eyebrows.”

**Medical Observer, National  
November 2012**

“A stylish wine with great marmalade-like presence and complex sugar/acid balance.”

**Winestate Magazine  
October 2012**