

2015 d'ARENBERG THE NOBLE BOTRYOTINIA FUCKELIANA

WINEMAKER: Chester Osborn
REGION: McLaren Vale, South Australia
VARIETALS: Semillon (95%) Sauvignon Blanc (5%)
ANALYSIS: 10.4% alc/vol | TA: 8.8 | RS: 231.0 g/L | pH: 3.17

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 cinerea was at an optimal point. The grapes were gently crushed before receiving a small amount of skin contact. The juice was separated via the gentle process of basket pressing. Fermentation occurred 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.

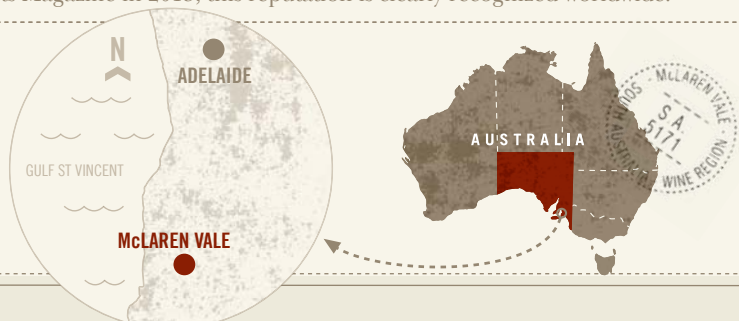
TASTING NOTES:

Lemon curd and tropical fruits spring from the glass. A subtle cut hay character props up upon further inspection. The palate, while thick and luscious, has a beautifully racy line of acid adding freshness and ensuring balance. More lemon curd flavors are enhanced by a range of other fruits including gooseberry, cumquat, green apple and mixed peel. This wine is wonderfully complex and indulgent with a subtle edge. The finish is clean and crisp, with persistence of the delightful fruit characters minus any cloying sensation.

CRITICAL ACCLAIM: 91 pts 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 as one of the Top 100 Wineries and Top Value Brands in the world by Wine & Spirits Magazine in 2013, this reputation is clearly recognized worldwide.



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