



2002 THE NOBLE RIESLING

Region

McLaren Vale, South Australia

Variety

Riesling

Maturation

Fermented in stainless steel

Technical Analysis

10% alc/vol



Background

Early May 1985 saw d'Arenberg's first 'Noble' attempt. The extraordinary coincidence of biological events and contradictions required to produce 'Botrytis Cinerea' mould occurred. More than a decade on, d'Arenberg has an enviable reputation for 'sticky' sweet Noble Rieslings

Tasting Notes

The Noble Riesling has a rich straw-gold, green-tinged color with aromas of dried apricots, citrus blossom, cumquats, citrus, lime, pineapple and mangoes. There is also perfumed passionfruit, crab-apple jelly and peachy 'botrytis cinerea' smells. The young Noble Riesling palate is intense, with mouth-filling apricot, cumquat, sweet peach and Riesling flavors that crescendo with an intensely luscious yet refreshingly clean finish.

With age the characters slowly transform into lifted caramel, butterscotch and beeswax complexities. Please note, as with other intensely sweet wines color is not necessarily an indication of maturity as it moves through the rich gold to tawny gold spectrum. Tertiary smells of nutty marzipan, marmalade, cloves and orange peel characters are usually found on a well-matured 'Noble' palate.

Additional Notes:

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