

2018 d'ARENBERG

THE NOBLE WRINKLED RIESLING



WINEMAKER: Chester Osborn
REGION: McLaren Vale and Adelaide Hills, South Australia
VARIETALS: Riesling
ANALYSIS: 10.0% alc/vol | TA: 9.4 | RS: 191.1 g/L | pH: 3.13

BACKGROUND: Botrytis cinerea (or Noble Rot as it more affectionately known) weakens the skin of grapes causing the water inside the berry to evaporate. With the water evaporated the skins are wrinkled and the berries full of sugar and nutrients

WINEMAKING NOTES: Small batches of grapes are crushed gently and then transferred to five tonne headed down open fermenters. Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and transferred to a mixture of new and seasoned French oak barriques to complete fermentation. There is no fining or filtration prior to bottling.

TASTING NOTES: It's a rich, luscious nose, with toasty honey and candied lemon aromas. The palate is fresh and zingy, with intense limoncello and pan-fried ginger flavors. It's gluttonous yet refreshing. More please!

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.

