2021 d'ARENBERG

THE NOBLE WRINKLED RIESLING











WINEMAKER: Chester Osborn

McLaren Vale and Adelaide Hills, South Australia **REGION:**

VARIETALS:

ANALYSIS: 13.5% alc/vol | TA: 9.0 | RS: 163.8 g/L | pH: 3.3

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: Botrytis Cinerea, affectionately known as Noble Rot, weakens grape skins causing water to evaporate which results in sweet, concentrated flavors. These shrivelled berries are basket pressed before a long fermentation, resulting in a luscious wine with intense richness and viscosity.

TASTING NOTES: Liquid gold! Dried apricots present themselves initially. Pear marmalade, cooked white fruits, lychee and a little touch of quince. Some kaffir lime zest. A nice glycerol mouth coating feel. Sweet but not sickly. Exuberant acidity. A very refreshing finish. This is the perfect wine to end a meal.

CRITICAL ACCLAIM: 92 pts/Best Buy Wine Enthusiast, 89 pts Wine Spectator

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. Consistently ranked as one of the Top 100 Wineries in the world by Wine & Spirits Magazine, this reputation is clearly recognized globally.













