

THE NOBLE WRINKLED



Riesling 2024

McLaren Vale, Riesling (100%)

The Name

Grapes affected with Botrytis are small and wrinkly, inspiring the name of this wine, which was originally released in 1985 as The Noble Riesling.

The Vintage

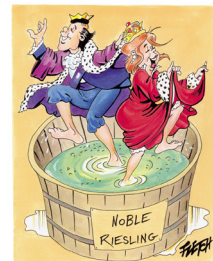
The early winter was wet, but late winter and spring were dry. Budburst was early, but mild weather delayed flowering. Late spring and early summer rain filled the soil profile for the first time in summer. High disease and vine vigor required significant attention. Warm, dry conditions in January and February favoured quality. Whites show high quality with good acidity. McLaren Vale Chardonnay, Riesling, and Sauvignon Blanc were harvested before the March heatwave, while other whites and reds benefited from it. Most premium Shiraz and Cabernet Sauvignon were harvested before the heatwave and show very good quality. Italian, Spanish, and Portuguese varieties thrived, producing excellent wines. Adelaide Hills had low yields but high quality

The Winemaking

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

The Characteristics

Bright, medium gold in appearance. Enticing aromas of lime zest, mandarin, and honeycomb leap from the glass. The palate delivers intense flavours of candied lime peel, green toffee apple, and lychee, showcasing remarkable concentration and density. A lively, citrus-driven acidity perfectly balances the wine's richness, creating harmony and elegance. The ideal finish to any meal.



Alcohol	10%	Residual sugar	251.5 g/l
Titrateable acid	10.47	pH	3.15
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton