

THE NOBLE BOTRYOTINIA FUCKELIANA

Semillon Sauvignon Blanc 2010

Adelaide Hills, McLaren Vale, Semillon (77%) Sauvignon Blanc (23%)



Gold Medal

2011 New Zealand International Wine Show

Trophy: Best Young Sweet-Other Varieties and Blends, & Gold Medal

2011 International Sweet Wine Challenge

90 Points

kenswineguide.com

This goldenrod coloured sticky from down-under opens with a green tea bouquet with hints of figs and apricot. On the palate, this wine is full bodied, rich, and smooth.

The flavour profile is of plump golden raisins with hints of apple jelly and apricot. The finish remains sweet and is subtle. The panel suggested that this tasty dessert wine would pair well with rum

90 Points

James Halliday

The Australian Wine Companion 2012

Sumptuous Magazine

This naughty dessert wine makes a devilish treat that's sure to get you into trouble! Named after the plant pathogen that causes botrytis, the zany d'Arenberg bunch has harnessed its power to make a sticky blend of semillon and sauvignon blanc. It's dripping with luscious lemon curd, candid peach, honeysuckle and orange flavours. The opulent nectar has silky sweet allure that's wickedly indulgent.

Louise Radman

The Advertiser

Luscious botrytis styles have hyper concentration and syrupy sweetness that stands up to rich puddings and desserts. This cheeky sticky from d'Arenberg takes its name from the plant pathogen that causes grapes to dehydrate. It's a juicy, honeyed blend of semillon and sauvignon blanc with scrumptious quince, candied peach and honeysuckle flavours. The opulent nectar has wonderful nuances of cinnamon, nutmeg and spice to complement stewed quince, persimmon and heirloom apple varieties. Wickedly indulgent!

Tony Love

The Advertiser

Is that name for real? Sure is, and it's based on a scientific premise. The term refers to a plant pathogen that's part of the botrytis chain of moulds which attacks grapes causing evaporation and concentrating of sugars. This is made from Semillon and sauvignon blanc and has a fragrant, spiced honey angle with classic viscosity and richness, as well as some tartness that works a treat with the cinnamon flavours. Even more flavor intense is another of four d'Arenberg sweeties, The Noble Prankster (chardonnay/semillon) which refers more to ripe stone fruits.

4 Stars

Martin Field

E-Vine

Adelaide Hills and McLaren Vale, South Australia; Semillon / sauvignon blanc blend; 8% alcohol. Sounds more like something itchy you'd go to the clinic for than a sweet white wine. Bright gold. Nose of passionfruit and zest of Seville oranges. Palate is smooth and viscous, laden with flavours of marmalade and rich apricot sauce. At first it tastes indulgently sweet but any hint of cloying is offset by upfront citric acidity.

d'Arenberg



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Huon Hooke

Sydney Morning Herald

D'ARENBERG'S GOT THE F-FACTOR The idiosyncratic McLaren Vale winery d'Arenberg may well be the first to put the 'F' word on a wine label. Its new botrytis affected sweet white is a semillon sauvignon blanc branded The Noble Botryotinia Fuckeliana 2010. Its other brands include The Feral Fox, The Galvo Garage and The Cenophilic Cat. Winemaker Chester Osborn (right) says: 'Botryotinia fuckeliana is a plant pathogen the causal agent of the more widely known botrytis cinerea.' It affects grapevines leading to the world's richest sweet wines. It's named after the mycologist Karl Wilhelm Gottlieb Leopold Fuckel.

