



The Noble Botryotinia Fuckeliana 2010

Semillon (77%) Sauvignon Blanc (23%)

Adelaide Hills (77%) McLaren Vale (23%)

Don't get any ideas about the name of this wine — Chester insists that it's all in the name of science.....

The Name

Botryotinia fuckeliana is the scientific name for a certain type of mould that affects fruit. Botrytis cinerea is a form that affects vineyards and is more affectionately known as 'noble rot'. Noble rot weakens the skin of the grape which causes the water in the berry to evaporate and leaves behind the sugar and nutrients. Paradoxically to the lewd sounding name, Botryotinia fuckeliana is an asexual spore, named after German botanist, Karl Wilhelm Gottlieb Fuckel.

The Vintage

Good winter rains ensured adequate sub-soil moisture and set the vines up well with healthy canopies. There was unseasonably hot weather during flowering, but this did not affect fruit setting and vigour was beautifully balanced.

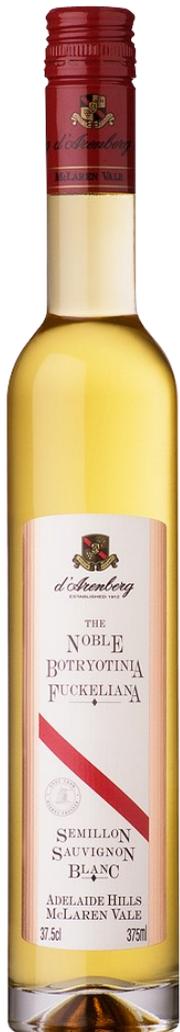
There was some more heat during veraison which serves vines well. The rest of the season was mild with nights mild to cool with very little rain until the latter part of vintage. This precipitation combined with some warmer days served to get Botrytis cinerea (noble rot) flourishing in certain vineyards where fruit had been left on the vine.

The Botrytis fruit is some of the last to come in during vintage with all of the grapes for The Noble Botryotinia Fuckeliana picked in May.

The Winemaking

Late harvesting took place by hand in small volumes when fruit flavours and the Botrytis cinerea was at an optimal point. The fruit was gently crushed before receiving a small amount of skin contact. The juice was separated via the gentle process of basket pressing.

Fermentation occurred in a number of small tanks using neutral yeast to cope with the high natural sugar levels and to avoid dominating the fruit characters. The fermentation stopped naturally, retaining a considerable level of residual sugar.

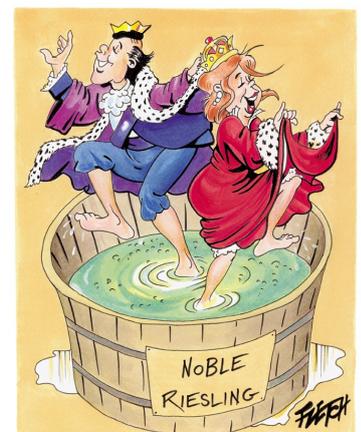


The Wine

There is a beautiful lemon butter character on the nose with a range of fruits including gooseberry, cumquat, green apple and mixed peel in the background.

The palate is thick and luscious with a wonderful silky texture. The lemon butter character is even more dominant on the palate with a deeper layer of green mango, limecello and hints of frangipani. It's wonderfully complex and indulgent with a subtle edge.

This will be a very fun wine to match with a range of desserts, especially something with a citrus component such as a lemon and lime tart.



Technical Information

Harvest Dates:	Glucose + Fructose:	Bottling Date:
17 and 18 May	330g/L	11 January 2011
Alcohol:	pH:	Chief Winemaker:
7.7%	3.38	Chester d'Arenberg Osborn
	Titratable Acid:	Senior Winemaker:
	7.5 g/L	Jack Walton

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