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# THE NOBLE BOTRYOTINIA FUCKELIANA

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## Sauvignon Blanc 2011

Adelaide Hills, Sauvignon Blanc (100%)

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### 94 Points

James Halliday

*Australian Wine Companion 2014 Edition*

Deep golden-yellow; if ever a very rich, fully botrytised sauvignon blanc were to come from the Adelaide Hills, it was '11; the wine has cumquat, peach and mandarin fruit alongside honeyed nuances, and the balancing acidity is spot on. But drink now.

### 91 Points

Josh Raynolds

*Stephen Tanzer's International Wine Cellar*

Copper-tinged gold. A wild, intensely perfumed bouquet of candied pit fruits, orange marmalade, dried flowers and honey, with a spicy top note. Sweet, expansive peach and candied orange flavors show impressive power and subtle herbacity, picking up toffee and honey nuances with air. Finishes with impressive length on a honeyed citrus note.

### 5 Stars

*Wine Companion*

*Winestate Magazine, Australia*

A stylish wine with great marmalade-like presence and complex sugar/acid balance.

*Medical Observer*

This wine is as delicious as the inherent cheekiness of the d'Arenberg's use of the name of the asexual spore Botryotinia which creates sweet wines (named after the German botanist Karl Fuckel who discovered it) A heady mix of orange marmalade citrus blossom along with sweet passionfruit hints from the sauvignon blanc, the mouth-feel is velvety and ethereal. A wine guaranteed to raise eyebrows.