



The Noble Botryotinia Fuckeliana 2011

Sauvignon Blanc

Adelaide Hills 87% - McLaren Vale 13%

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

Ample winter rains ensured adequate sub-soil moisture and set the vines up well with healthy canopies. Summer conditions were very mild allowing for extended ripening of the whites and a late start to the harvest

This vintage was one of the wettest and coolest since the early 1970's. 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 affected fruit is some of the last to come in during vintage with all of the grapes for The Noble Botryotinia fuckeliana picked in May through to the middle of June.

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 from the skins and seeds 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

A racy nose to start, citrus blossom, fresh grass and marmalade mix with tropical fruits and ripe, sweet passion-fruit. It's an heady mix of complexity and decadence.

The palate offers a spicy, zesty entry with the texture of lemon curd, all velvety and smooth with citrusy acid keeping it all in line. Layers of flavor keep on coming; including spicy orange cake, minerals and herbs.

This wine is long, fine and direct and its acidity; spice tinged and mineral edged keeps you coming back for more. Although delicious now, this wine will reward the patient if cellared well over the next five to ten years.



Technical Information

Harvest Dates:	Glucose + Fructose:	Bottling Date:
11 May - 15 June	194.5 g/L	10th January 2012
Alcohol:	pH:	Chief Winemaker:
10.5%	3.47	Chester d'Arenberg Osborn
	Titratable Acid:	Senior Winemaker:
	11.5 g/L	Jack Walton

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