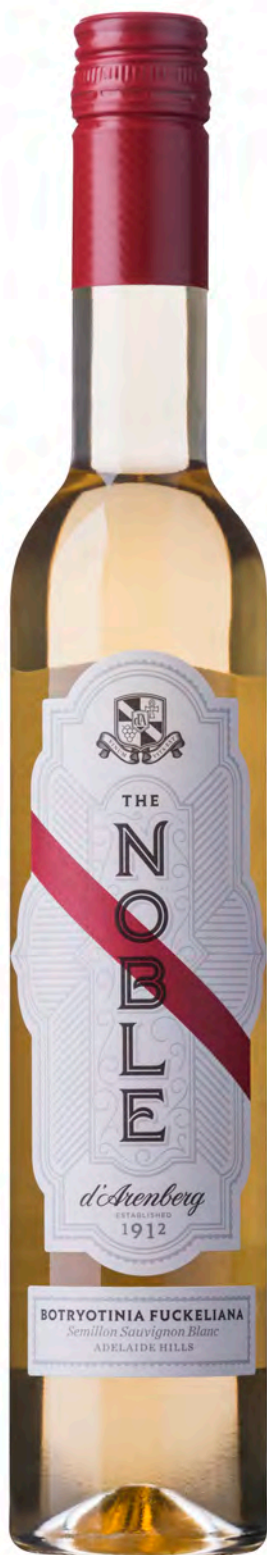


# THE NOBLE BOTRYOTINIA FUCKELIANA

## Semillon Sauvignon Blanc 2015

Adelaide Hills, Semillon (95%) Sauvignon Blanc (5%)



### Trophy - Best Sweet White Table Wine

Royal Adelaide Wine Show  
2016

### Gold

Royal Adelaide Wine Show  
2016

### Gold

National Wine Show of Australia  
2016

### Gold

Royal Queensland Wine Show  
2017

### Trophy - Best Sweet White Of Show

Royal Queensland Wine Show  
2017

### Gold

Royal Sydney Wine Show  
2017

### Trophy - Best Sweet White Table Wine

Royal Adelaide Wine Show  
2017

### Trophy - Best Sweet White Table Wine

National Wine Show of Australia  
2017

### Gold

National Wine Show of Australia  
2017

### 5 Stars Outstanding 97-100 pts Gold medal

2018

This magnificent wine deserves a better name. Not only does it show pristine orange peel botrytis characteristics, the fruit is remarkably fresh, and lively acidity balances the lusciousness. It triumphed over Australia's most highly regarded sweet whites to claim the Championship medallion.

### Top 100 Points

Rob Geddes MW  
*Australian Wine Vintages 2017*

### 5.0 Stars

John Lewis

*Newcastle Herald*

This d'Arenberg 2015 Noble Botryotinia Fuckeliana is a 95 per cent semillon, 5 per cent sauvignon blanc blend, is green-tinted straw and has honey and toast aromas. Rich, ripe gooseberry flavour hits the front palate and cumquat marmalade, baked apple and nutmeg characters chime in on the middle palate. The finish has a whisper of flint.

### 91 Points

James Halliday

*The Australian Wine Companion 2017*

95/5%, 3 days on skins, then pressed, mainly matured in tank, 17% in used French oak for 10 months. Intensely sweet cumquat and canned fruit. 375ml.

### 90 Points

Tyson Stelzer

*Wine Business Magazine*

This is the scientific name of botrytis cinerea, or so Chester Osborn would have us believe. It's a fresh, clean and fruity Adelaide Hills style of peach, apricot, tropical fruits, marmalade and honey, holding its sweetness effortlessly.

# THE NOBLE BOTRYOTINIA FUCKELIANA

## Semillon Sauvignon Blanc 2015

Adelaide Hills, Semillon (95%) Sauvignon Blanc (5%)



### 4.0 Stars

**Tony Love**

*Sunday Perth Times*

This is a 95 per cent botrytis semillon, but the 5 per cent of sauvignon blanc does make a distinctive difference, adding herbal and spicy edges

**Tony Love**

*The Advertiser*

Don't panic about the name - it's got scientific as well as street cred just for saying it aloud. This a botrytis semillon (95 per cent), similar to the great Riverina sweet wines, though here just 5 per cent of sauvignon blanc makes a distinctive statement in style, with nuanced flavour differences adding some herbal and spicy edges to what often can be straight up-and-down sweetness. The palate rolls well and lifts with a spicy tang in the finish.

**Dan Traucki**

*Wine Assist*

NO! It's not as rude as it sounds. Fuckel was the guy who first discovered Botrytis and so in Chester's inimitable style this wine is named after him. In my opinion this is the pinnacle of this range. Starting with the awesome orange peel aromas that ooze out of the glass, moving on to the uber delicious sweet palate which has great balance with the acidity so that the palate does not feel swamped by the sweetness. And ending with the lingering finish that just hangs in the mouth for eons. Bloody Amazing wine!

### VINONOTEBOOK

Pale gold colour in the glass. Sweaty smells of lemon cream pie, berry leaf, steel and pineapple marmalade. Somewhat lighter on the palate than its stablemates. Rich lemon combines with tropical cream to provide plenty of body, before narrowing to a, comparatively fine, lemon drop boiled lolly finish. Acidity is high, but not out of balance. My favourite of the range as it seems the natural acidity prevents this from becoming too cloying or a caricature.

### 92 Points

**Lisa Perrotti-Brown**

*Robert Parker Wine Advocate*

With a pale golden hue, the provocatively named 2015 The Noble Botryotinia Fuckeliana Semillon Sauvignon Blanc has honeyed apricots, orange preserves and beeswax notes with hints of baking spices and ginger. Full-bodied, very rich and very sweet, the palate has lovely harmony and impressive depth.

### 91 Points

**Joshua Greene**

*Wine & Spirits*

Mostly semillon (95 percent), this platinum-blond beauty carries a wallop of sugar. With notes of candied orange peel and orange bitters, it manages to tame that sweetness into a firm cushion of richness. Pour it as you would a Sauternes, with seared foie gras.

### 92 Points

**Ralph Kyte-Powell**

*Canberra Times*

Botryotinia fuckeliana is the scientific name for the botrytis mould. This Adelaide Hills semillon sauvignon blanc shows its influence beautifully - a luscious, sweet wine of rich, deep flavours and a tangy finish. Screw cap; 10.4 per cent alcohol. Ageing? Drink over three years.