

THE NOBLE BOTRYOTINIA FUEKELIANA

Semillon Sauvignon Blanc 2015

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



The Name

The scientific name for Botrytis is Botryotinia Fuekeliana, named in honour of German botanist, Karl Fuekel. Living off a vineyard he acquired in the 1850's, Fuekel dedicated his life to the scientific study of plants.

The Vintage

A wet winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour and richness. Vintage started on 30 January, the earliest start on record by one day.

The Winemaking

Botrytis Cinerea, affectionately known as Noble Rot, weakens grape skins causing water to evaporate which results in sweet, concentrated flavours. These shrivelled berries are basket pressed before a long fermentation, resulting in a luscious wine with intense richness and viscosity.

The Characteristics

Lemon curd and tropical fruits spring from the glass. A subtle cut hay character props up upon further inspection. The palate, while thick and luscious, has a beautifully racy line of acid adding freshness and ensuring balance. More lemon curd flavours are enhanced by a range of other fruits including gooseberry, cumquat, green apple and mixed peel. This wine is wonderfully complex and indulgent with a subtle edge. Our lasting impressions are again influenced by the bright acidity which ensures a clean, crisp finish with persistence of the delightful fruit characters minus any cloying sensation.



Harvest dates	7 - 15 May	Alcohol	10.4%
Residual sugar	231.0 g/l	Titratable acid	8.8
pH	3.17	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		