

THE NOBLE BOTRYOTINIA FUCKELIANA

Semillon Sauvignon Blanc 2017

Adelaide Hills, Semillon Sauvignon Blanc



The Name

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

The Vintage

A healthy winter and plenty of spring rains set the vines up very well. Bud burst was on time, but very cool for the first part of spring. Shoots grew to 5 or 6 inches long and then stopped for a month. Flowering was quite late, by three weeks, which meant a late start to harvest, and long, slow ripening periods. The summer rains stopped in mid-January, so disease pressure was low. It was very dry from February to April, with only a few millimetres of rain. Days were mild with a lot of cool nights, the first few weeks of April was around two degrees hotter than usual, which help that last bits of fruit to ripen. Overall, a great vintage with minimal disease pressure and above average crop levels.

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

A complex nose, with chamomile, lemon, and an attractive level of aldehyde. The palate is viscous and rich, showing intense honey, lemon and orange zest flavours. There's a beautiful balance of concentrated flavours and sweetness. The wine finishes long, with intense citrus and cleansing acidity.



Alcohol	12.0%	Residual sugar	166.0 g/L
Titrateable acid	11.9	pH	3.27
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton