



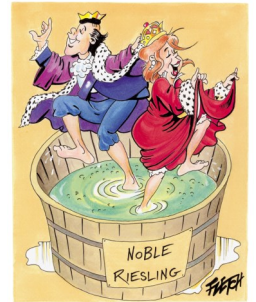
<i>Harvest dates</i>	<i>8 - 11 April</i>
<i>Alcohol</i>	<i>10%</i>
<i>Residual sugar</i>	<i>189.5 g/l</i>
<i>Titrateable acid</i>	<i>10.5</i>
<i>pH</i>	<i>3.39</i>
<i>Chief Winemaker</i>	<i>Chester Osborn</i>
<i>Senior Winemaker</i>	<i>Jack Walton</i>

The Noble Wrinkled 2011

McLaren Vale, Riesling (100%)

The Name

Botrytis cinerea (or Noble Rot as it more affectionately known) weakens the skin of grapes causing the water inside the berry to evaporate. With the water evaporated the skins are wrinkled and the berries full of sugar and nutrients.



The Vintage

There was ample winter rain with good sub-soil moisture and substantial canopies. Summer conditions were very mild with a late start to vintage.

Disease pressure was high due to multiple periods of rain. The minimal input viticulture techniques employed at d'Arenberg dealt with these conditions well owing largely to the thicker skins. Diligence ensured that crop losses were minimised.

The mild conditions promoted very steady ripening, high natural acidity and lovely delicate and complex flavours.

The Winemaking

Late harvesting took place by hand in small volumes when fruit flavours and the Botrytis cinerea was at an optimal point. The grapes were gently crushed before receiving a small amount of skin contact. The juice was separated 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 Characteristics

If "death by chocolate" truly exists, then this is certainly the vinous equivalent. Decadence is an understatement. Oozing sweet marmalade, raisin and honeysuckle flavours. The true threat however of this wine lies in the zesty, vibrant lemon and lime sherbet notes, which ensure that we are left salivating and returning ever so quickly for more. Liquid Gold!