

THE NOBLE WRINKLED

Riesling 2015

McLaren Vale, Riesling (100%)



The Name

Grapes affected with Botrytis are small and wrinkly, inspiring the name of this wine, which was originally released in 1985 as The Noble Riesling.

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

Generous and decadent but zesty and fresh at the same time. Ripples of fresh lemon and lime, a whisper of candied ginger and a healthy dollop of honey and barley sugar. The palate is initially sweet and viscous but this opulence is countered by a tangy acidity that flashes through the core of the wine in dart like fashion. The combination of flavour and acidity linger almost eternally. In its youth this wine is crisp and provides versatility when matching to a wide range of desserts. It works particularly well with elements containing fresh tropical fruits. As it ages it will take on a deeper colour and the flavour will develop further into the dried fruit spectrum making it a sensational match to strong cheeses.



Harvest dates	8 - 26 May	Alcohol	10.4%
Residual sugar	205.3 g/l	Titrateable acid	9.6
pH	3.10	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		