d'Arenberg

THE NOBLE WRINKLED

Riesling 2016

McLaren Vale, Adelaide Hills, 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

Average Winter rainfall followed by a dry, warm Spring ensured that the vines set well, leading to relatively large crop loads. The 2016 Vintage started a few days earlier than ever before due to the dry conditions, but relieving rains arrived in late January/early February, reducing stress for the final stages of ripening. Mild to warm February and March conditions were ideal, slowing sugar accumulation and allowing full flavours to develop.

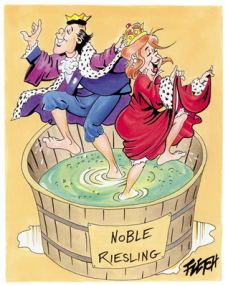
The earlier harvested fruit achieved fruit ripeness at relatively low Baumes due to the rain event. These wines are bright, spicy and vibrant with a lovely long acid and elegance. As vintage progressed the concentration grew and the colour intensified, resulting in more weighty wines without overripe characters.

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

Almost a 50/50 blend of McLaren Vale and Adelaide Hills Riesling, this wine is clean, concentrated and refreshing. The nose is lifted with an abundance of honey and citrus notes and the palate is full of lemon pie, honey dew and quince paste flavours. The acidity is tight but forgiving, resulting in a beautifully balanced wine with a long finish.



Alcohol	**9.5%**	Residual sugar	**253.3**
Titratable acid	**10.8**	pH	**2.98**
Chief Winemaker	**Chester Osborn**	Senior Winemaker	**Jack Walton**

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