

# THE NOBLE BOTRYOTINIA FUEKELIANA

## Sauvignon Blanc, Chardonnay 2024

McLaren Vale, Sauvignon Blanc (58%), Chardonnay (34%), Viognier (7%)



### 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

The early winter was wet, but late winter and spring were dry. Budburst was early, but mild weather delayed flowering. Late spring and early summer rain filled the soil profile for the first time in summer. High disease and vine vigor required significant attention. Warm, dry conditions in January and February favoured quality. Whites show high quality with good acidity. McLaren Vale Chardonnay, Riesling, and Sauvignon Blanc were harvested before the March heatwave, while other whites and reds benefited from it. Most premium Shiraz and Cabernet Sauvignon were harvested before the heatwave and show very good quality. Italian, Spanish, and Portuguese varieties thrived, producing excellent wines. Adelaide Hills had low yields but high quality

### 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

Bright, medium gold in hue. Captivating aromas of ripe candied pears, lychee, quince, and honeydew melon. The palate bursts with powerful flavours of poached pears, candied pineapple, honey mead, and quince, offering extreme density and viscosity. Rich, sweet, and remarkably long, with a delicate tickle of acidity adding an extra layer of complexity. A bold, unapologetically indulgent sweet wine.



Alcohol	10%	Residual sugar	275.6 g/l
Titrateable acid	11.0	pH	3.12
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton