



2015 Botrytis

ALCOHOL	10.5%
CELLAR	3 to 4 years. Will develop more intense honeyed and marmalade characteristics.
COLOUR	Light golden
NOSE	Orange marmalade, lime & honey
PALATE	Luscious and finely balanced with a zesty lingering finish.
FOOD MATCH	Cheese and fruit platter or fruit based desserts such as lemon and lime tart.

VITICULTURAL NOTES

The fruit for this Botrytis was grown in the Ballandean district of the Granite Belt.

Weather conditions conducive for assisting Botrytis has allowed us to produce this delicious dessert wine. Botrytis Cinerea is a fungus which grows on the berries. This fungus dehydrates the fruit leaving a high concentration of natural sugars.

WINEMAKING NOTES

Botrytis grapes have a higher sugar and glycogen content resulting in an extremely viscous juice. Fermentation usually stops of its own accord when the stress becomes too great for the yeast to continue, leaving a wine with higher residual sugar and an alcohol level between 9 – 14%.

TASTING NOTES

Orange marmalade, lime and honey dominate the nose and Resonate on the luscious, finely balanced palate. The distinctive botrytis characteristics are evident in the zesty, lingering finish. This wine will develop more intense honeyed and marmalade characteristics over the coming 3 – 4 years.

