



Nothing but the wine.

PATRICIA

2006 Patricia Noble Riesling

Release date – 1st March 2009

Trophies & Gold Medals

Trophy – 2007 Perth Wine Show, Best Sweet White Table Wine

Trophy – 2007 Adelaide Wine Show, Best Medium Dry or Sweet White Wine

Trophy – 2008 Adelaide Wine Show, Best Medium Dry or Sweet White Wine

Gold – 2007 Perth Wine Show, Class 44 – Sweet White Wine

Gold – 2007 Adelaide Wine Show, Class 43 – Medium or Sweet White Wine

Gold – 2007 Melbourne Wine Show, Class 36 – Sweet White Wine

Gold – 2008 Adelaide Wine Show, Class 39 – Medium or Sweet White Wine

Gold – 2008 Brisbane Wine Show, Class 28 – Sweet White Wine

2006 Patricia Noble Riesling

The 2006 Noble Riesling has a bright, rich golden yellow colour. The nose has fresh lifted aromatics and classic botrytis characters like stewed apricots, butterscotch, honey, orange marmalade and citrus. All these aromas follow through to the palate which is concentrated and complex with a silky mouth feel. The high natural acidity balances the residual sweetness to provide a refreshingly clean finish. While we hold this wine for 3 years before releasing it to the market it will continue to develop over the next 3 to 5 years.

Technical information

The fruit for the Patricia Noble Riesling is grown at our Milawa vineyard which has proven over the years to be an excellent and reliable fruit source for this wine. Towards the end of vintage each year, a portion of the Riesling fruit is left to hang on the vines for late harvesting. In the warm, moist conditions brought about by morning mists and gentle autumn rains, the grapes attract the mould *Botrytis Cinerea* or 'Noble Rot'. This mould grows on the grape skins resulting in thinning of the skins which leads to loss of fluid from the berries, leaving them shrunk, raisined and highly concentrated in sugar and flavour. From these shrivelled grapes we produce our Noble Riesling – a delicious, rich, sweet dessert table wine. John Brown senior was the first Australian winemaker to harness the unruly mould in 1962. There are regular failures due to the impact of the weather inherent with botrytis wine styles, but the successes have been outstanding gaining national and international acclaim.

This wine is very difficult to grow and to make. The right climatic conditions and the picking time are pivotal to the success of the product. The fruit for the 2006 vintage was picked in early May, between 18.60 and 21.50 Baumé with significant botrytis development.

The wine was bottled with an alcohol of 8.5%, a pH of 3.42, an acid level of 7.7g/L and a residual sugar level of 167g/L.

Serving suggestions

The complexity, richness and elegance of this wine make it a delicious partner to desserts like crème caramel or sticky date pudding with butterscotch sauce. It is also well matched to cheese platters – including strong flavoured blues and pungent flavoured washed rind styles.

