



SHOTTESBROOKE

Heritage Series

Botrytis Sauvignon Blanc 2011

Adelaide Hills

HERITAGE
1337
SERIES

BACKGROUND

First planted by founder, Nick Holmes, over 30 years ago, Shottesbrooke is proudly an estate grown and managed boutique winery.

In the year 1337, one of the great knights of England, Sir William de Trussell, commissioned the construction of the Shottesbrooke church. Famous for his indulgent lifestyle, he sought to appease his critics with this generous contribution to the parish. Centuries later, from 1905 to 1926, Nick's grandfather was vicar of this very church. As a toast to this rich heritage, it is this beautiful building from which our winery takes its name.

Vineyards

The grapes for this wine are sourced from a vineyard in the Adelaide Hills which would normally make up a large portion of our Estate Sauvignon Blanc table wine. However, a combination of constant rain and cooler temperatures throughout the 2011 growing season, especially in the cooler regions, resulted in a wide spread outbreak of botrytis, also known as 'noble rot,' and gave us our first chance to produce a botrytis wine.

Winemaking

'Botrytis Cinerea' is a mould known to winemakers as 'noble rot'. When it invades a bunch of grapes, it dehydrates the berries concentrating sugar, acid, and flavour. This gives the winemaker the opportunity to produce this luscious 'sticky' style of table wine.

Tasting Notes

Colour	Deep, rich golden
Nose	Distinct notes of marmalade, orange peel and honey are evident on the nose.
Palate	The intense palate is dominated by strong citrus and marmalade flavours, while the luscious mouthfeel is supplemented by an underlying acid backbone extending the length and balancing out the sweet fruit flavour.
Cellaring	Serve chilled and drink now until 2025
Food Match	Pair with a sharp Roquefort or Goats Cheese for a delightful way to finish a meal.

Alcohol : 12%

pH : 3.42

Titrateable Acidity : 8.97 g/l

Reviews, Awards & Accolades

"Probably a good year to try your hand at a Botrytis style white if you were sourcing grapes from the Adelaide Hills. It was particularly wet there in 2011 ... Marmalade, honey, apricot nectar and toffee." - Jeremy Pringle, Wine will Eat Itself

"Deep golden colour. Restrained aromas, lightly toasty, a trace of butter. Baked lemon tart and breadly yeastiness ... Clean acidity to conclude. A pleasant wine..." - Huon Hooke, wine commentator



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