



DE BORTOLI

NOBLE ONE

Botrytis Semillon



1990 NOBLE ONE

Background: The first vintage to use the new nomenclature 'Noble One' [because of an international agreement with European Community countries] and to be matured in fully imported Seguin Moreau French oak barriques cellared in a temperature controlled environment ensuring ideal maturation conditions.

Great weather conditions ensured clean botrytis infection on sound fruit. Harvest took 7 days during early May.

Tasting Note: Medium gold with olive hues, aromas of honey, stone fruits and orange rind. Concentrated palate with apricot, lychee, honey and toffee flavour with vanillin oak contributing to the length and richness of the wine. Finishes with great balancing acidity.

1991 NOBLE ONE

Background: Cool but dry conditions prevailed, not ideal for botrytis but selective hand picking over a period of three weeks achieved the desired botrytis levels.

Tasting Note: Medium gold with typical botrytis aromas of dried apricot, marmalade and citrus fruits enhanced by sweet vanillin oak. Good acid balancing the sweetness with smart oak contributing depth and complexity.

1992 NOBLE ONE

Vintage Conditions: Cool but dry days during April produced fruit with slightly more raisining than botrytis. Sporadic rain in May provided humidity to advance botrytis development at a very late stage. Selective hand picking occurred between late April and June.

Tasting Note: Green tints over a golden tawny base colour. Raisined fruit and citrus peel on the nose with subtle oak carrying through to the palate which reflects the dry vintage. A zesty acid finish helps the wine retain some freshness.

1993 NOBLE ONE

Background: A very warm January was followed by above average rainfalls in February and March. Good sound fruit with very clean botrytis had the potential for a great vintage. A warm April saw the stimulation of botrytis growth which, however was accompanied by some fruit shrivel. Harvest commenced before the natural raisining became too extensive.

Tasting Note: Pale orange in colour, displays aromas of candied citrus peel, quince, light toffee and spicy nuances. A lighter style with an elegant balance of fruit, oak and acid.

1994 NOBLE ONE

Background: Frequent periods of rain were favourable for botrytis development. Selective harvesting began early in late March with good sweetness levels achieved.

Tasting Note: Amber colour with olive green hues. Complex aromas and flavours including dried apricot/peach, nougat and spice intermingled with slightly charry oak character. The palate is rich and luscious complexed with some spicy and very slightly bitter toffee flavours and soft oak.





DE BORTOLI

NOBLE ONE

Botrytis Semillon



1995 NOBLE ONE

Background: Harvested in late May with extensive botrytis throughout all vineyards.

Tasting note: Brilliant golden colour. There's an array of aromas including nectarine, mandarin, peach and French nougat. A remarkably fresh, lively wine with intense citrus flavours of orange and mandarin, dried figs and apricots supported by attractive oak.

1996 NOBLE ONE

Background: Ideal growing conditions and a cool ripening period contributed to excellent botrytis throughout the vineyards. Early March rainfalls could have spelt disaster as botrytis is not wanted until later in the season but dry conditions during May kept it in check.

Tasting Note: Medium gold with olive green hues. Aromas of sweet blood orange and spicy oak. A generous palate showing luscious fruit, butterscotch and sweet vanillin oak balanced by a clean acid finish.

1997 NOBLE ONE

Background: Very dry conditions from February to April meant little moisture was available to the vines. Two light rainfalls in early May allowed botrytis to establish and harvest concluded mid June.

Tasting Note: Medium gold with marmalade, nectarine, creamy butterscotch, (a hint of) dried mushroom, and apricot aromas. The raisin and butterscotch flavours with just moderate lusciousness and slightly tart acid finish are a reflection of the dry season. There's also a touch of nuttiness from the French oak.

1998 NOBLE ONE

Background: Misty autumn mornings followed by warm, sunny afternoons after Easter allowed the advancement of botrytis. Hand picking began mid May and was completed in three weeks.

Tasting Note: Bright orange in colour with classic botrytis aromas evident including apricot, orange peel, spice and earl grey tea. A wine of great length, richness and lusciousness with vanillin notes from the oak and balanced acidity giving a refreshing finish.

1999 NOBLE ONE

Background: Grapes were harvested during April after a reasonably wet March. We achieved good botrytis infection in the vineyards and excellent fruit ripeness.

Tasting Note: Bright medium gold in colour with apricot, nectarine and nougat aromas intermingled with vanillin oak. A linear palate with moderate lusciousness and elegant finish.

