

**1991 Noble One Botrytis Semillon**

**Region: Riverina, NSW**

**Appearance:** Inca Gold in colour

**Tasting Note:** This superb wine shows an intense richness of apricot, raisin and marmalade botrytis aromas, complemented by pleasant oak nuttiness and well integrated volatile acidity, which provides a gentle lift to the bouquet. The palate is very full and luscious with intense marmalade and apricot flavours, supported by attractive oak flavours, carrying through to a persistent and firm finish.

**Food Recommendation:** Try with a warm peach crumble or lemon and fig tart.

**Wine Analysis:** Alcohol : 12.3 %    Residual Sugar : 141.0 g/L  
pH : 3.47                      Total Acid : 9.4 g/L

**Winemaker's Comments:** The 1991 vintage offered excellent conditions with sound fruit quality throughout. Cool but dry conditions prevailed during late Autumn, not ideal conditions for botrytis infection, but was achieved by selective pickings over a period of three weeks.

**Awards to date:** 3 Trophies, 9 Gold Medals