

**1992 Noble One Botrytis Semillon**

**Region: Riverina, NSW**

**Appearance:** Deep gold and vibrant

**Tasting Note:** A rich, powerful wine showing developed apricot and raisined characters with an elegant but subdued botrytis influence. New French oak compliments the intense flavour and overall complexity of this superb wine style.

**Food Recommendation:** Try with a Strawberry and French custard tart.

**Wine Analysis:**    Alcohol : 11.7 %    Residual Sugar : 149.0 g/L  
                          pH : 3.38                    Total Acid : 8.7 g/L

**Winemaker's Comments:** The 1992 vintage saw cool but dry days in April producing fruit with slightly more raisining than botrytis infection. Sporadic rains during May provided the necessary humidity to advance the botrytis at a very late stage. Hand picking began on 22nd April for a short period and was then halted for two weeks before recommencing in May and continuing with selective pickings until June 1.

**Awards to date:** 9 Gold Medals

\* Top 50: NSW Wine Awards 1996

\* 1st Class on British Airways