

**1994 Noble One Botrytis Semillon**

**Region: Riverina, NSW**



**Appearance:** Deep gold in colour

**Tasting Note:** Lifted nectarines and peach aromas are displayed. Fruit flavours of mango and paw paw are evident on the palate. Very sweet and luscious with a lovely balance of tropical fruits. Long and complex with a lovely showing of oak balance.

**Food Recommendation:** Try with a grapefruit or lemon tart

**Wine Analysis:** Alcohol : 10.8 %    Residual Sugar : 188.0g/L  
pH : 3.5                      Total Acid : 9.89 g/L

**Winemaker's Comments:** Following an early vintage season with frequent rainy periods botrytis was favourable. Selective vineyard harvesting began earlier than usual, from late March to early April, with selective handpickings from vineyard rows at 20 to 25 Baume. Individual vineyards with the best infections were kept separate for fermentation. Wines were then clarified and stabilised as rapidly as possible. Post fermentation and primary blends were then made. These wines were re-blended for Noble One prior to bottling.

**Awards to date:** 5 Trophies, 21 Gold Medals.

- \* 1996 Adelaide Wine Show - Chairman of Judges Award - Best Sweet White
- \* 1996 Swan Hill Wine Show - Best Medium-Dry or Sweet White
- \* 1997 Swan Hill Wine Show - Best Medium-Dry or Sweet White
- \* 1997 Sydney International Wine Show -  
Myra Lehmann Perpetual Trophy for "Best Dessert"  
Miller Wine Storage Perpetual Trophy - Runner-Up to Best Wine of the Comp.
- \* 1998 - Sydney International Wine Show -  
Myra Lehmann Perpetual Trophy for "Best Dessert Wine (Unfortified)"