

**1996 Noble One Botrytis Semillon**

**Region: Riverina, NSW**



**Appearance:** Brilliant, luminous gold in colour.

**Tasting Note:** While still retaining the complexity and powerful flavours so typical of Noble One, this vintage is a more elegant style compared to past vintages of the 90's. Intense aromas of fresh cool apricot, citrus and light honey flavours finished by a refreshing and elegant acidity.

**Cellaring:** A wine that drinks beautifully now but will improve with further cellaring of 8-10 years from date of vintage.

**Food Recommendation:** When served extremely well chilled it is a perfect partner with pate or oysters. Also a great accompaniment to fresh fruity desserts.

**Wine Analysis:** Alcohol : 11.5 % Residual Sugar : 125g/L

**Winemaker's Comments:** Ideal growing conditions and a cooler than normal ripening period have contributed to the excellent quality of the '96 Noble One. Early March rain could have been disastrous as botrytis is not wanted until late in the season, but the following early dry conditions in early May kept any infection in check. The winemakers allocate a percentage of new oak each year specifically for the Noble One. It is matured for 12 months in French oak barriques and then given a further 12 months bottle maturation under optimum conditions before release. These post fermentation procedures and close attention to fruit selection contribute to the uniqueness of the De Bortoli style.

**Awards to date:** 4 Trophies, 14 Gold Medals

- \* 1999 Canberra Wine Show for "Best Sweet White Table Wine"
- \* 1999 Swan Hill for "Best Medium Dry or Sweet White Table Wine"
- \* 1999 Sydney Wine Show -  
The Hanaminno Perpetual Trophy for "Best Sweet White Wine of Show"
- \* 1998 Brisbane Wine Show - Wine Guild Trophy for "Best Gold Winning Sweet Wine"
- \* 1999 NSW Wine Awards, Listed in Top 20
- \* British Airways 1st Class 2000
- \* Gold Medal at Zurich International (Switzerland) Wine Show
- \* Silver at London International Wine Challenge
- \* Top 100, New Zealand