

**1997 Noble One Botrytis Semillon**

**Region: Riverina, NSW**



**Appearance:** Brilliant, bright yellow gold in colour.

**Tasting Note:** De Bortoli's 1997 Noble One displays intense ripe tropical fruit aromas. The palate is long and luscious, an elegant synergy of smooth honey, rich apricot and tangy grapefruit flavours. Lightly toasted oak adds extra complexity to this mouth filling wine.

**Cellaring:** A wine that drinks beautifully now but will improve with further cellaring. Recommended cellaring 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 : 11.0 % Residual Sugar : 130g/L

**Winemaker's Comments:** Unusually dry conditions from February to April meant little moisture was available to the vines..Botrytis growth really sets in after two light falls in early May. The 1997 vintage was one of our longest and latest to date commencing 12th April and going through to 10th June. All parcels of fruit were kept separate until the final blending. Wines were clarified and stabilised and matured for 12 months in French oak prior to blending and bottling in October, 1998. To maintain the high quality of Noble One, a greatly reduced quantity was made in 1997.

**Awards to date:** 3 Silver

1 Gold - NSW Wine Awards Top 40