

1999 Noble One Botrytis Semillon

Region: Riverina, NSW



Appearance: Clear vibrant, light gold in colour.

Bouquet: Captivating aromas of dried apricots and nectarines, combine with orange rind and honey to entice the palate.

Palate: Vibrant and fruity, soft apricots and nectarine flavours combine with zingy lemon and orange on the palate finishing with crisp clean acidity and lingering vanillin oak flavours.

Recommended Cuisine: A great accompaniment to fresh, fruity desserts or pastries such as a Lemon Tart.

Cellaring: Drink now, or enjoy over the next 10 - 15 years.

Wine Analysis: Alcohol : 10.4 % Residual Sugar : 180g/L
pH : 3.2 Total Acid : 12.6 g/L

Winemaker's Comments: Grapes were harvested during April after a reasonably wet March, with Baumes ranging from 20 and 25 degrees. Good botrytis infection was achieved in about 90% of the fruit. Vineyards were picked by hand and the juice from each vineyard was fermented separately. The wines were cleaned up, stabilised and filtered into new, one and two year old French oak barriques for maturation before blending and bottling.

Awards to date: 3 Trophies, 7 Gold Medals, 11 Silver

Trophy - 2001 Sydney Wine Show for "Best Sweet White Table Wine in the Show"
Trophy - 2001 Riverland Wine Show for "Best Sweet White Table Wine classes 23 - 25"
Trophy - 2001 Riverland Wine Show for "Best Wine in Show"

2001 - Hallidays Top 100
Gold - 2001 Hong Kong International Wine Challenge
Gold - 2001 WINPAC Hong Kong