

2002 Noble One Botrytis Semillon

Region: Riverina, NSW



Appearance: Light gold in colour.

Bouquet: Aromas of dried apricots and peach with a hint of citrus.

Palate: Lovely apricot, orange and honey characters greet the palate of this still young wine with rich vanillin oak adding complexity and length. A crisp acid finish gives a clean yet lingering aftertaste.

Recommended Cuisine: This wine would be a delicious partner to a platter of rich cheeses or desserts such as an apricot pannacotta with almond wafers.

Cellaring: A wine that can be enjoyed now and over the next 10 to 15 years.

Wine Analysis: Alcohol : 11.4% Residual Sugar : 175g/L
pH : 3.42 Total Acid : 9.2g/L

Winemaker's Comments: The 2002 vintage began well with good rains in late March followed by humid conditions, but dry weather prevailed until May when the rains finally returned. Excellent botrytis infection resulted allowing us to harvest the grapes at a slightly lower Baume than other years. The result is an elegant, more austere style; reminiscent of the 1983 vintage which was also harvested at lower Baume (in this case due to concerns about imminent heavy rainfall). Parcels of fruit from selected vineyards are fermented and matured separately to give maximum blending possibilities. They were fermented in stainless steel, clarified, stabilised and then matured in oak. The wine is blended after barrel maturation and filtered prior to bottling.