

**1982 Noble One Botrytis Semillon**  
Region: Riverina, NSW



**Tasting Note:** Deep gold in colour, the 1982 Noble One set trends for years to come. Dried apricots with a slight smokiness on the nose, leading to a rich, stong palate of apricots and stone fruits, with fresh marmalade / botrytis complexity, sweet and luscious with a long finish of dry velvet. An excellent dessert wine of the highest standard.

**Food Recommendation:** Great accompaniment with chocolate soufflé, or try with a lemon tart.

**Wine Analysis:** Alcohol : 12.0 %  
Residual Sugar: 129.0 g/L  
pH : 3.47  
Total Acid : 10.35 g/L

**Winemaker's Comments:** Climatic conditions were superb, a perfect balance of long, warm days interspersed with sprinklings of light showers produced the necessary humidity for the botrytis to spread and grow until vintage, at 22 Baume in late April.

**Awards to date:** 10 Trophies, 46 Gold Medals