

1993 Noble One Botrytis Semillon

Region: Riverina, NSW

Appearance: Deep gold

Tasting Note: A big, complex style showing the typical dried apricot and marmalade aromas complemented by new French oak. The palate is rich and full with intense marmalade and apricot flavours supported by attractive oak integration, carrying through to a luscious, lingering finish.

Food Recommendation: Try with an almond and lemon ricotta cake.

Wine Analysis: Alcohol : 11.5 %
Residual Sugar : 144.0g/L
pH : 3.44
Total Acid : 10.61 g/L

Winemaker's Comments: Above average rains in February and March followed very warm conditions in January. Good, sound fruit with a very clean botrytis infection had the potential for an excellent vintage. April was warm contrary to the start of vintage and these conditions saw stimulation of the botrytis growth accompanied by a shrivelling of the fruit. A decision was made to harvest before natural rasing became too dominant.

