

1994 Noble One Botrytis Semillon

Region: Riverina, NSW



Appearance: Deep gold in colour

Tasting Note: Lifted nectarines and peach aromas are displayed. Fruit flavours of mango and paw paw are evident on the palate. Very sweet and luscious with a lovely balance of tropical fruits. Long and complex with a lovely oak balance.

Food Recommendation: Try with lemon tart

Wine Analysis: Alcohol : 10.8 % Residual Sugar : 188.0g/L
pH : 3.5 Total Acid : 9.89 g/L

Winemaker's Comments: Following an early vintage season with frequent rainy periods botrytis was favourable. Selective vineyard harvesting began earlier than usual, from late March to early April, with selective handpickings from vineyard rows at 20° to 25° Baumé. Individual vineyards with the best infections were kept separate for fermentation. Wines were then clarified and stabilised as rapidly as possible. Post fermentation and primary blends were then made. These wines were re-blended for Noble One prior to bottling.