

1995 Noble One Botrytis Semillon

Region: Riverina, NSW

Appearance: Brilliant, luminous gold in colour.

Tasting Note: The 1995 Noble One displays incredibly complex aromas of dried apricots, burnt honey and orange peel botrytis characters, with hints of toasty oak. A powerful and intensely fruity wine, long and luscious, with refreshing elegant acidity and beautiful integrated oak.

Cellaring: Long term cellaring over the next 8-10 years.

Food Recommendation: When served extremely well chilled it is a perfect partner with pate or oysters. Also a great accompaniment to fresh fruity desserts.

Wine Analysis: Alcohol : 11.0 % Residual Sugar : 150g/L

Winemaker's Comments: Hand picking was completed in 5 days and Semillon from each vineyard was fermented separately for up to 3 weeks. Wines were 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. De Bortoli allocate a percentage of new oak each year specifically for the Noble One Botrytis Semillon. It is matured for 12 months in French oak barriques and then given a further 12 months bottle maturation under optimum conditions before release. These post fermentation procedures and close attention to fruit selection contribute to the uniqueness of the De Bortoli style.

