

**1998 Noble One Botrytis Semillon**

**Region: Riverina, NSW**



**Appearance:** Clear, vibrant and light gold in colour.

**Bouquet:** A seductive aroma of fresh sun-ripened apricots with lashings of mango, nectarine and sweet candied orange peel, leads to an explosion of flavours on the palate.

**Palate:** Apricots, blood red oranges, fragrant honeysuckle and a dash of drying cedary oak give a real depth of flavour with a long, clear acid finish.

**Recommended Cuisine:** Try with fig tart, orange and almond cake with ricotta cream, or apple, pear and nut pastry.

**Cellaring:** With the level of concentration and balance the 1998 should be as long lived as the renowned 1982.

**Wine Analysis:** Alcohol : 11.0 %      Residual Sugar : 160g/L  
pH : 3.3      Total Acid : 11.5 g/L

**Winemaker's Comments:** The 1998 Noble One is a return to the stunning and voluptuous style for which De Bortoli is famous. It comes from a superlative year for botrytis infection in the Riverina. Slow advancement of infection from Easter onwards, was produced due to misty mornings and sunny afternoons, resulting in very little raisining. Hand picking started on May 20th and went through until June with Baumé ranging from 21 to 26.

The 98 blend was made in October 99 and comprises of 70% De Bortoli Estate fruit and 30% fruit from three long term local Botrytis Semillon growers.

**Awards to date:** 3 Trophies, 11 Gold

- 1st Class Air New Zealand
- 1st Class Qantas
- Top 40 at 2000 NSW Wine Awards
- Top 100 at 2002 Sydney International Wine Challenge
- Gold at 2001 Sydney Wine Show