

2000 Noble One Botrytis Semillon

Region: Riverina, NSW



Appearance: Clear, vibrant, light golden in colour.

Bouquet: Captivating aromas of dried apricots and nectarines, combine with orange rind and honey to entice the palate.

Palate: This wine exhibits apricot and quince fruit combined with citrus, vanillin oak and a hint of almond.

Recommended Cuisine: A great complement to fresh, fruity desserts or an almond tart with mascarpone cream and fresh berries.

Cellaring: Drink now, or enjoy over the next 10 - 15 years.

Wine Analysis: Alcohol : 10.7 % Residual Sugar : 165g/L
pH : 3.45 Total Acid : 10.6 g/L

Winemaker's Comments: The grapes were harvested during April after good rains gave an infection of almost 100%. The baumé ranged from between 20 and 25 degrees. The juice was fermented in stainless steel prior to clarification, stabilisation and maturation in French oak of which 40% was new oak, 48% was one, two and three year old oak, and 12% was left unoaked. This wine is luscious and finishes with a crisp acid and lingering botrytis fruit and vanillin oak flavours.