

**2001 Noble One Botrytis Semillon**

**Region: Riverina, NSW**



**Appearance:** Deep golden yellow in colour.

**Bouquet:** Appealing aromas of apricot and nectarine fruit with a touch of orange.

**Palate:** Apricot and orange marmalade characters combine with fragrant honey and vanillin oak characters to produce a wine with well-balanced sweetness and acidity. A luscious wine with a lingering finish.

**Recommended Cuisine:** This elegant wine is an excellent companion to mild cheeses, an almond torte or fresh fruit flan.

**Cellaring:** A wine that can be enjoyed now and continued to be consumed over the next 10 to 15 years.

**Wine Analysis:** Alcohol : 10.0%      Residual Sugar : 210g/L  
pH : 3.48      Total Acid : 11.3g/L

**Winemaker's Comments:** 2001 was quite a dry year, with some rain mid-March and no further rain until late April. Due to moderately humid and mild weather conditions, some grapes raisined and the botrytis infection was moderate across the remaining bunches. Parcels of fruit from selected vineyards were fermented and matured separately to give maximum blending possibilities. They were all fermented in stainless steel, clarified, stabilised and then matured in oak.