



DE BORTOLI

## NOBLE ONE

*Botrytis Semillon*

Created by Darren De Bortoli in 1982, for more than 20 years, Noble One has been regarded as Australia's benchmark dessert wine. Darren, a fan of French Sauternes recognised the potential to make a dessert wine from grapes affected by botrytis cinerea or 'Noble Rot' in the Riverina, where the family wine company is based. The wine created a sensation when it was released and has become one of world's most highly awarded and sought after wines.

### NOBLE ONE 2004



**Region**

Riverina, NSW.

**Appearance**

Bright golden in colour.

**Bouquet**

Captivating aromas of apricot, nectarine, citrus, almond and vanilla.

**Palate**

The wine displays a complex array of botrytis flavours together with peach, nectarine, zingy citrus and almond with vanillin oak character adding complexity. Luscious and lingering, the wine nevertheless finishes with balanced fresh acidity.

**Vintage Conditions**

Very hot dry conditions prevailed throughout most of the growing season including a spell with 14 days of temperatures exceeding 35°C during the day and not less than 25°C at night which effectively shut down the vines and paradoxically slowed ripening. There was very little rain but some dew and light frosts gave some moisture assisting the development of botrytis. 60-70% the fruit was botrytis affected. Harvesting began 18th May and was completed by the 2nd June.

**Winemaking**

Selected vineyards are regularly assessed to determine the harvest time. Parcels are harvested, fermented and matured separately to maximise the blending options. Fermentation takes from 3 weeks to 3 months.

After fermentation, the wines are clarified, stabilised and filtered prior to maturation in either barrel or tank. 46% was matured in new French oak barriques, 17% in one year old, 16% in two year old and 21% was left unoaked.

**Wine Analysis**

Alc/Vol : 10.5 % pH : 3.42 TA : 10.0 g/L

**Cellaring**

Perfect to drink now or can be cellared for 10-15 years. \*20% of 2004 Noble One was bottled under screw cap.

**Suggested Cuisine**

A delicious partner to soft cheeses, (try with blue cheese) or desserts.

**General Characteristics**

●●●● Dry/Sweet ●● Body

KEY	● Dry	●● Medium Dry	●●● Medium Sweet	●●●● Sweet
	● Light Bodied	●● Medium Bodied	●●● Full Bodied	

