



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 2005

**Region**

Riverina

**Appearance**

Bright golden in colour

**Bouquet**

Enjoy the scents of citrus, quince, nectarine and apricot complemented with hints of well integrated vanillin oak.

**Palate**

Rich and luscious with layers of flavour including apricot, peach, citrus and subtle French oak. The wine is vibrant and finishes with a nice tang of acidity. Delectably intense and succulent.

**Vintage Conditions**

The 2005 vintage experienced warm conditions with little rain until early June. Early morning dews during April and May allowed the onset of botrytis then showers in early June meant we were able to achieve moderate botrytis across all vineyards. Selective hand pickings over a 6 week period from 23rd May to 1st July enabled us to gain maximum botrytis flavours in the finished wine.

**Winemaking**

Selected vineyards are regularly assessed to determine the optimum harvest time for each parcel of fruit based on sugar content and the degree of botrytis. Each vineyard is harvested and fermented separately at 13° - 15° C. Fermentation can take from 3 weeks to 3 months. When fermentation is completed,

the wines are clarified, stabilised and filtered to either barrel or tank. Most of the parcels are matured in French Oak barriques, 33% in new and 44% in one year old oak for 10 - 12 months with the remaining 23% left unoaked.

**Wine Analysis**

Alc/Vol : 11.0 % pH : 3.41 TA : 10.3 g/L

**Cellaring**

Long and luscious, perfect to drink now or can be cellared for up to 10 - 15 years. 80% of 2005 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

