



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 2006

Region

Riverina

Appearance

Bright, light gold

Bouquet

An array of aromas emerge from the glass - peach, cumquat, nectarine and floral honey complemented with hints of well integrated sweet 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 2006 vintage experienced dry conditions with very little rain until May although early morning dews in late April allowed the onset of botrytis. Harvest began 22nd May and continued until 29th June with Baumé levels ranging from 21 - 26 degrees. Each vineyard was selectively hand picked separately 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, 22% in new and 57% in one year old oak for 10 - 12 months with the remaining 21% left unoaked.

Wine Analysis

Alc/Vol : 10.0 % pH : 3.49 TA : 9.7 g/L

Cellaring

Long and luscious, perfect to drink now or can be cellared for up to 10 - 15 years. 100% of 2006 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

