

2014 NOBLE ONE BOTRYTIS SEMILLON

Riverina, Bilbul



PRODUCER PROFILE

Estate owned by: De Bortoli family

Winemaker: Darren De Bortoli

Estate founded: 1928

Region: Bilbul NSW, Australia



COMPOSITION

Semillon 100%

VINEYARDS

The Riverina grows 15% of the total Australian grape production and is the largest wine producing region in New South Wales. Its climate characteristics include high evaporation, low relative humidity and ample sunshine in the summer. High growing-season temperatures. The higher humidity late in the season allows Botrytis or “Noble Rot” development to occur after the picking of most of the red and white varieties. It has highly variable alluvial soils with sands and gravels embedded in clays. The main soil type of the Riverina is red-brown earth. It has a loamy surface horizon 4-14 inches deep and passes abruptly to a reddish-brown clay, which contains lime at a depth of about 28 inches. Many of these also contain limestone rubble. It is on these soils that the majority of the vines are planted.

WINEMAKING

The fruit for the 2014 Noble One was once again selected from the same vineyards that have a long and prodigious history of producing fine examples of Botrytis Semillon given the right weather conditions. With regular visits to the vineyard in the months leading up to the harvest, this allows us to closely track the degree of botrytis development and determine the perfect time to pick the fruit. The essence of flavours produced from each vineyard having their individual traits, we harvest, ferment and mature each parcel separately. Then we blend together these components to capture the exotic beauty of Noble One Botrytis Semillon.

TASTING NOTES

Bright golden appearance. Expressive aroma's of cumquat's, nectarines, apricots, mandarin peel with integrated fresh vanillin oak. A medley of botrytis fruit flavours, citrus, stone fruit, a touch of butterscotch with a glaze pineapple tang to a long alluring palate. A fine balance of oak, sweetness and acidity that gives finesse to a powerful botrytis spectrum. This wine will continue to prosper and develop complexity over the coming decades.

FOOD PAIRING

This wine paires perfect with: creamy desserts like panacotta and trifle. Fruity desserts, such as, poached pears, mascarpone cream or lemon tart. Cheese plates, like blue and washed rind cheeses, fig or dried fruits.

Technical data

Alcohol: 10% | pH: 3,62 | Residual Sugar: 183 g/l | Total acidity: 9,9 g/l