

NV BLACK NOBEL

Riverina, Bilbul



PRODUCER PROFILE

Estate owned by: De Bortoli family

Winemaker: Steve Weber

Estate founded: 1928

Region: Bilbul NSW, Australia



COMPOSITION

Semillon 90%

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. 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

When the potrytised Semilon grapes are being harvested for Noble One, a parcel of fruit at approx. 20-22 baume is selected to produce the Black Noble intense and ripe potrytis flavours. Very little fermentation occurs before fortification with a neutral grape spirit is added to inhabit any further fermentation. Black Nobel is then clarified, a touch of brandy spirit added for further complexity before being transferred into used Noble One barriques.

TASTING NOTES

Fresh, vibrant and a little sassy. Tropical fruit, lime and fresh cut grass. Amber with olive green hues. Hints of toffe and coffe with raisins and mandarin peel. Unique and delicious, rich raisin and dried date fruit with hints of citrus peel, toffe and caramel flavours. Concentrated and viscous with lingering aged complexity. The wine has been aged in barrel and is designed for current consumption but will keep in the bottle for several days. Wine style: Sweet / Medium bodied

FOOD PAIRING

Enjoy with Christmas pudding or sticky date pudding. Try poured over vanilla ice cream or with a cheese platter after dinner.

Technical data

Alcohol: 17,5% | pH: 3,47 | Residual Sugar: 201 g/l | Total acidity: 10,3 g/l