



DE BORTOLI  
**NOBLE ONE**  
*Botrytis Semillon*

Created by Darren De Bortoli in 1982, Noble One has been regarded as Australia's benchmark dessert wine for more than 30 years. 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 the world's most highly awarded and sought after wines.

## NOBLE ONE 2011



### Region

Riverina

### Appearance

Bright mid golden.

### Bouquet

Glorious aromas of quince, nectarine, orange zest and nutty vanillian oak.

### Palate

A sensual feast of rich white stone fruits, citrus, a touch of marmalade and beautifully integrated oak. A spicy tang of acidity balances the sweetness of this wine giving an alluring freshness to the finish.

### Suggested Cuisine

Pears with blue cheese and spinach salad, peach sorbet or brioche and fruit pudding for the ultimate way to end a meal.

### General Characteristics

Sweet / Full Bodied

### Creator

Darren De Bortoli

### Vintage Conditions

Harvest began in late March after persistent showers of rain during the summer months provided favourable conditions for botrytis to develop. Extensive botrytis was throughout all selected vineyards and with optimum sweetness levels achieved, harvesting started.

### Winemaking

A history of consistently performing Semillon vineyards for Noble One were again used for the 2011 vintage. Each vineyard reached the ideal sweetness levels with the desired amount of botrytis to produce this wonderful wine.

### Wine Analysis

Alc/Vol: 11.0% pH: 3.49 TA: 9.6 g/L

### Cellaring

This wine is ready to enjoy now and has a cellaring potential for up to 10-15 years.