ESTD 1928
De BORTOLI
FAMILY WINEMAKERS

NOBLE ONE
Botrytis Semillon

Darren De Bortoli created Noble One at our family winery in 1982, to this day it is still one of the most awarded wines in history. More than four decades after this pioneering Botrytis Semillon took the world by storm, internationally acclaimed Noble One remains the benchmark of Australian 'Botrytis' dessert winemaking.



NOBLE ONE 375ML 2021

Vineyard
A long history of growing Botrytis Semillon fruit for this wine has led us to two growers who excel in producing amazing fruit each year. Apart from our Estate vineyards, fruit is sourced from a grower who has been growing Botrytis Semillon for Noble One for almost 40 years.

Season
A season of two halves, rain in January and early February triggered the Botyrtis in the vineyards but no further rain until Easter in late March kept the spread of Botrytis subdued. Then heavy rain fell on Easter Monday and the late autumn warmth in the air spread Botrytis quickly through the vineyard and then in haste, harvest began in the first week of April as the Botrytis thrived in these conditions.

Tasting Note
Vibrant and seductive with layers of flavour, a medley of candied citrus fruit, honey drenched apricots with nougat nutty vanillin oak lusciously textured yet with enough acidity to balance the sweetness.

Suggested Cuisine
Whilst Noble One as a dessert wine pairs well with Mille-feuille or a Coconut Panna Cotta with tropical fruits, be daring and try Noble One with carpaccio of salmon with a spring dressing and feta or throw some prawns on the barbecue with a sweet citrus glaze.

General Characteristics
Sweet / Full bodied

Additional Information
Vegetarian

Winemaking
Once the fruit is harvested and crushed, it is left in tank overnight before pressing to further extract flavours and sugars. Then after clarification the juice is fermented in tank with constant monitoring and when the ideal balance of sweetness, acidity and alcohol is achieved, the ferment is stopped, clarified, stabilised then matured in either French oak barriques or tank for 12 months.

Wine Analysis
Alc/Vol: 10.0%, pH: 3.4, TA: 9.0 g/L

Cellaring
A harmonious and elegant vintage with a pedigree for great ageing potential for many years to come.

Winemaker
Julie Mortlock