



GRAPE-TO-GLASS

wines worth sharing

De Bortoli 'Noble One' Botrytis Semillon 2017

| | |
|--------------------------|---|
| Grape Varietal: | 100% Semillon |
| Growing Region: | Riverina - Australia |
| Owner / Director: | Darren De Bortoli *(creator of this wine) |
| Senior Winemaker: | Julie Mortlock |



The 'Noble One' *Botrytis Semillon* is a flagship wine for the De Bortoli family. Not bad for a sweet wine that many believed could never be made, let alone have a market. Darren after graduating from Roseworthy quickly recognised the potential to make a premium quality dessert wine from grapes affected by '*botrytis*' or '*noble rot*' in the Riverina area. Where his family winery is located in Bilbul, state of Victoria - Australia, with the first being made in 1982.

De Bortoli 'Noble One' - is one of the most awarded wines in history - and remains the benchmark of Australian '*botrytis*' dessert winemaking. The fruit is sourced from their own vineyards plus another vineyard they have a long standing supply of botrytis Semillon.

2017 was a mild growing season, and it wasn't until the timely rain in mid to late March that brought on the Botrytis that kicked things off. April was mostly dry and mild with showers at the end of the month increasing the Botrytis infection to levels high enough to concentrate the sugar and flavours and to allow harvest to begin. Harvest started in May and lasted for next 5 weeks into mid-June.

Darren says that 2017 is a throwback to the wines of the mid 80's with higher alcohols and slightly less sugar. But these wines have an incredible depth and vitality. This vintage was matured for around 12 months in a mix of new French oak barriques, along with one and two year old barriques with a small portion left in tank to add freshness to the blend. Even though this wine is the creation of Darren and he is closely involved. The winemaker for this wine is Julie Mortlock, who has assisted with this iconic wine since 2000.

In your glass you will be hypnotised by a brilliant pale gold colour and alluring hue. The nose on this wine is far from shy, proudly showcasing grilled peaches coated in cinnamon and French nougat aromas, with a subtle hint of wild honey. The palate is rich, complex, unctuous and has generosity that is a signature of 'Noble One'. All of the sweet peaches and spun sugar flavours are kept in check by the deft natural touch of fruit acidity giving the wine an luxurious finish. *Treat yourself - this wine is definitely worth sharing.*

This 2017 De Bortoli 'Noble One' Botrytis Semillon has 12.7% Alc./vol. - with 173g/L residual sugar. Chill gently and serve in an appropriate aromatic glass at 9°-11°C.

Cellaring Potential:

Drinking perfectly well this season; plus will age well for another 10-12 years.

Food Pairing Suggestions:

Perfect wine pairing with mango cheese-cake with a thick biscuit base, a classic peach or apricot tart, along with aged blue cheeses with figs & dried fruits - *enjoy.*

An iconic and ever so luscious dessert wine.

