

# VINO FINO

Explore a World of Wine

## DE BORTOLI NOBLE ONE BOTRYTIS SÉMILLON 2020 375ml



**\$36.99**

Product Code:	6216
Country:	Australia
Region:	New South Wales
Sub Region:	Riverina
Style:	Dessert
Variety:	Botrytis / Late Harvest

Closure:	Screw Cap
Unit:	Each
Volume:	375ml
Alcohol:	9.0%
Grape:	100% Sémillon



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

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### TASTING NOTES

**Trophy For Champion Sweet Wine - Riverland Wine Show 2023**

**Trophy For Champion Sweet Wine - Adelaide Wine Show 2022**

**Double Gold Medal - Global Fine Wine Challenge 2023**

**Gold Medal - New Zealand International Wine Show 2024**

**Gold Medal - Cowra Wine Show 2024**

**Gold Medal - Brisbane Wine Show 2023**

**Gold Medal - Melbourne Royal Wine Awards 2023**

**Gold Medal - Riverland Wine Show 2023**

**Gold Medal - Adelaide Wine Show 2022**

**Gold Medal - Australian Sweet Wine Challenge 2022**

**Gold Medal - Hobart Wine Show 2022**

**Gold Medal - Melbourne Wine Show 2022**

**Gold Medal - NSW Wine Awards 2022**

#### Winery notes (2020 Vintage)

"A plush blend of stone fruits such as peach, nectarine and quince, with an intrinsic citrus peel tang and honeyed fruits

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flavour. Integrated vanilla oak with a velvety lushness and balanced acid gives the wine its length and structure.

The fruit is harvested, crushed and left overnight to release further flavour and sweetness. Following this, pressing the juice is clarified and then fermented in tank. The ferments are carefully monitored until the balance of alcohol, sweetness and acidity is achieved. The ferment is halted, while the wine is clarified, stabilized and then matured in French oak barriques. After 12 months in oak, each parcel is assessed and then blended. The 2020 Noble One was matured in 37% new oak, 33% one and two year old oak and 30% unoaked to provide the fresh fruitfulness to the wine.

The perfect accomplishment for that decadent plate of cheese and dried fruits or an Almond Sablé. Be bold and try Noble One with a savoury dish such as Smoked Duck or Tempura cod with fermented mushrooms."

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## **96/100 Shanteh Wale, James Halliday's Wine Companion, August 2023** (2020 Vintage)

"Peach flesh, perfectly ripe mangoes, tangerine and persimmon. Orange blossom, lemon oil and brandy snaps. Exuberant in fresh fruit and, despite its utter luscious sweetness, still maintains very persistent acidity to carry the flavours long. A grip of ruby grapefruit pith, vanilla bean oak and sugared almonds on the finish. Beautiful now, sensational with decades in the cellar."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch