

VINO FINO

Explore a World of Wine

DE BORTOLI NOBLE ONE BOTRYTIS SÉMILLON 2019 375ml



Original price was: \$44.99. **\$36.99** Current price is: \$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:	12.5%
Grape:	100% Sémillon



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

- Trophy - Australian Inland Wine Show 2022**
- Trophy - Hobart Wine Show 2022**
- Trophy - Korea Wine Challenge 2022**
- Trophy - Rutherglen Wine Show 2022**
- Gold Medal - Australian Inland Wine Show 2022**
- Gold Medal - Australian Sweet Wine Challenge 2022**
- Gold Medal - Cowra Wine Show 2022**
- Gold Medal - Hobart Wine Show 2022**
- Gold Medal - Korea Wine Challenge 2022**
- Gold Medal - NSW Wine Awards 2022**
- Gold Medal - Rutherglen Wine Show 2022**

Winery notes (2019 Vintage)

"The Botrytis Semillon fruit for this luscious wine is harvested from the same couple of vineyards each year, that have proven to produce the best Botrytis consistently year after year. Sourced from our own Estate vineyards and the vineyard of a grower

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with a long history of supplying De Bortoli's with fruit for Noble One.

Opulent layers of stone fruit, citrus zest, honey drenched apricots with hints of nougat and vanilla bean accents from the French oak. A rich texture balanced by sweet fruit and refreshing acidity.

Perfect with Pear or Peach Tarte Tatin or with Blue cheese and a little truffled honey poured over. Alternatively enjoy with savoury dishes like Chicken Liver Parfait or Roasted Pork belly with orange and star anise."

5 Stars & Number 2 Cuisine Sweet Wine Tasting, November 2023 (2017 Vintage)

"A deep orange-gold in the glass with rich aromas of butterscotch, toffee apple and full of warm, ripe tropical fruit on the nose. The palate is layered and big with juicy apricots and vanilla. Lusciously sweet but beautifully balanced."

Reviews for previous vintages below...

95/100 James Halliday's Wine Companion, August 2020 (2017 Vintage)

"Golden yellow-orange hue; De Bortoli has been out on its own with this wine since '82. It's complex, with glaze fruits and spices yet doesn't cloy. Serve fully chilled and wait for the fireworks."

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