

# VINO FINO

Explore a World of Wine

## DE BORTOLI NOBLE ONE BOTRYTIS SÉMILLON 2021 375ml



**\$36.99**

Consistently one of the most awarded wines in the world!

Product Code:	6216	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	New South Wales	Volume:	375ml
Sub Region:	Riverina	Alcohol:	10.0%
Style:	Dessert	Grape:	100% Sémillon
Variety:	Botrytis / Late Harvest		



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 - The Real Review, Wine of the Year Awards 2025**

**Trophy for Best Sweet White - National Wine Show of Australia 2025**

**Trophy for Best Sweet White - Cowra Wine Show 2024**

**Trophy for Best Sweet White - Hobart Wine Show 2024**

**Trophy for Best Sweet White - Perth Wine Show 2024**

**Trophy for Best Sweet White - Rutherglen Wine Show 2024**

**Trophy for Best Sweet White - Adelaide Wine Show 2023**

**Trophy for Best Sweet White - Brisbane Wine Show 2023**

**Gold Medal - Global Fine Wine Challenge in Australia 2025**

**Gold Medal - New Zealand International Wine Show 2025**

**Gold Medal - Cowra Wine Show 2025 & 2024**

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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.

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## **Winery notes** (2021 Vintage)

"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.

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.

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."

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## **5 Stars & 97/100 Stuart Knox, The Real Review, May 2025** (2021 Vintage)

"A truly outstanding example of dedication to the art of dessert wine. Carries all the hallmarks of a great noble rot wine with the balance of sweetness to acidity ensuring it will satisfy the most fastidious palates now and for many years into the future.

A rich golden straw hue in the glass. Heady on the nose, mango, cumquat and cooking toffee aromatics. A symphony of golden tropical fruits with balancing citrus peel freshness at the top end. Deeper down we find butterscotch and figs all being lifted by powerfully focused acidity and a pithy sense of grip that ensures prodigious length and a finish that astounds with its remarkable sense of vitality."

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## **96/100 Shanteh Wale, James Halliday's Wine Companion, January 2025** (2021 Vintage)

"Fresh Kensington mango cheek, lemon verbena and yellow wattle blooming in abundance. Candied pineapple and fresh apricot. Tangerine skin, lemon curd and yuzu. Lusciously sweet and supremely well balanced by nougatine oak and almond shell. Orange blossom honey sweetness with lovely, grainy, pithy grip and a dried apple flesh. A school toffee nostalgia coupled with the wisdom that this wine will live for decades. An icon."

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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