VINO FINO
Explore a World of Wine

DE BORTOLI NOBLE ONE BOTRYTIS SÉMILLON 2022 375ml





$36.99

Consistently one of the most awarded wines in the world!

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:	10.0%
Grape:	100% Sémillon

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

Trophy for Best Sweet White - National Wine Show of Australia 2026
Trophy for Best Sweet White - Cowra Wine Show 2025
Trophy for Best Sweet White - Hobart Wine Show 2025
Trophy for Best Sweet White - Rutherglen Wine Show 2025
Trophy for Best Sweet White - Brisbane Wine Show 2025
Trophy for Best Sweet White - Riverland Wine Show 2025
Gold Medal & 96/100 - Decanter World Wine Awards 2026
Gold Medal - National Capital Wine Show 2026
Gold Medal - Winewise Championship 2026
Gold Medal - Adelaide Wine Show 2025
Gold Medal - Brisbane Wine Show 2025
Gold Medal - Cowra Wine Show 2025
Gold Medal - Hobart Wine Show 2025
Gold Medal - Riverland Wine Show 2025
Gold Medal - Rutherglen Wine Show 2025
Gold Medal - Australian Sweet Wine Awards 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.

Winery notes (2022 Vintage)
"An explosion of honey, tropical fruits, cumquats, candied orange peel with scents of vanillin and a whisper of spice. A succulent display of rich Botrytis fruit with neatly balanced sweetness and acidity.

Constant monitoring of the vineyards determines when to harvest the fruit. The fruit is crushed into tank overnight to soak to allow the fruit to fully extract all flavour and sweetness before pressing and then clarifying. Daily monitoring of the ferment in tank is required to ensure the ferment finishes with the optimal balance of flavour, sweetness and alcohol. Following clarification, the wine was matured in 30% new French oak barriques, 60% one and two-year-old barriques with 10% left in tank for freshness when blending.

Although generally considered a dessert wine, why not be daring and try it with pan-fried foie gras, caramelised pears and figs or roast quail with a sticky balsamic glaze. If you want to enjoy Noble One with dessert, try it with a sorbet or poached pears in honey or just a glass of Noble One is dessert in itself."

96/100 Shanteh Wale, James Halliday's Wine Companion (2022 Vintage)
"A reticent wine on the nose, this was a very good vintage for botrytis, so hold space for what is to come with time in the bottle. Marigold flowers, honeysuckle and loquat fruit. Golden-hued plums and pineapple turnover. There is a shortbread and baked madeleine biscuits thanks to the use of new oak but it sings a chorus behind the ripe fruit, which sits in front. Acidity is long and stretched at the seams which makes for a succulence. A very elegant wine with the power to take its avid drinkers into the far reaches of pleasure. This is a wine with a very long future and definitely the vintage to collect. "

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

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