

Premium FORTIFIEDS

Our collection of aged Premium Fortifieds mature in oak barrels at our family winery. These blends are a living history of the De Bortoli family with some parcels of wine dating back decades. Considered winemaking with patience and passion help to craft our range of Premium Fortified wines.



BLACK NOBLE

Region
Riverina

Tasting Note
Amber colour with olive green hues. The nose has hints of toffee and coffee with raisins and mandarin peel. Unique and delicious flavours of rich raisin and dried date fruit with hints of citrus peel and caramel flavours. Concentrated and viscous with lingering aged complexity.

Suggested Cuisine
Enjoy with Christmas pudding or sticky date pudding. Try poured over vanilla ice cream or with a cheese platter after dinner.

General Characteristics
Sweet / Medium bodied

Winemaking
When the botrytised Semillon grapes are being harvested for Noble One, a parcel of fruit at approx 20-22 baume is selected to produce the Black Noble intense and ripe botrytis flavours. Very little fermentation occurs before fortification with a neutral grape spirit is added to inhibit any further fermentation. Black Noble is then clarified, a touch of brandy spirit added for further complexity before being transferred into used Noble One barriques.

Wine Analysis
Alc/Vol: 17.5 % pH: 3.47 TA: 10.3 g/L

Cellaring
The wine has been aged in barrel and is designed for current consumption but will keep in the bottle for several years.

Winemaker
Julie Mortlock

FOUR GENERATIONS OF WINEMAKING

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