

# THE NOBLE MUD PIE



## Viognier Semillon Riesling 2021

Adelaide Hills, Viognier (70%), Semillon (18%), Riesling (12%)

### The Name

As a child Chester delighted in presenting his parents with carefully crafted mud pies. He often admits he has never really grown up and continues to make mud pies, now using the ingredients of the earth, water and sun.

### The Vintage

The preceding winter was beautifully wet, flushing the soil of salts and filling the soil profile. Spring too was above average, with rainfalls up until November which was almost completely dry. November was hotter than normal which upset the setting of berries. Just as well as the bunch number was way up. Two inches of rain in early February was much appreciated by the relatively large crops. Where crops were smaller, berry size grew. The heat produced a fast flowering, set, and speedy berry development leading to an early veraison and the equal earliest start of vintage on record. A few days in a row around 35°C in February rapidly ripened early lower cropping vineyards. From then on, the vintage was mild and dry. Average temperatures for autumn were down. Some nice 30°C days late March and early April helped finish ripening of bigger crops and late ripening varieties..

### The Winemaking

Botrytis Cinerea, affectionately known as Noble Rot, weakens grape skins causing water to evaporate which results in sweet, concentrated flavours. These shrivelled berries are basket pressed before a long fermentation, resulting in a luscious wine with intense richness and viscosity.

### The Characteristics

Amazing light gold colour. Clean and shiny. A very fragrant bouquet promises a rich and flavoursome dessert wine. Hints of baked pear and peach with fresh tangelo. You'll find these same characteristics on the palate, with melted peach and pear, and a luscious honeysuckle coating. Lemon balm and mandarin gives this wine a beautiful balanced freshness. Vibrant, mouth coating and a long lingering finish will make this wine moralised for all of eternity. This wine will pair with any dessert. Simply wonderful.



Alcohol	11.5%	Residual sugar	223.7 g/l
Titrateable acid	8.7	pH	3.61
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton