

# THE NOBLE MUD PIE

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## Viognier Roussanne 2010

McLaren Vale, Viognier (60%) Roussanne (40%)

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### Gold Medal

2014 Houston Livestock & Rodeo  
International Wine Competition

### Double-Gold Medal

2014 Six Nations Wine Challenge

### Blue-Gold Medal

2013 Sydney International Wine  
Competition

### Top 10 Wines

2013 The Adelaide Review's Hot 100 Wines

### Gold Medal

2011 New Zealand International Wine Show

### Gold Medal

2011 Australian Alternative Varieties Wine  
Show

### 95 Points

Tim White  
*Inside Out*

### 92 Points

James Halliday  
*The Australian Wine Companion 2013*

### 91 Points

Josh Raynolds  
*Stephen Tanzer's International Wine Cellar*

### 91 Points

Max Crus  
*The Northern Star*

### Fergus McGhie

*Canberra Times*

When I saw there was a good dose of ginger in this recipe, one variety sprang to mind, viognier. It has ginger characters that are often quite pronounced in its spectrum of flavours. Apricot and musk are the other two likely tell-tale signs the wine contains some viognier. Its usually a fairly unctuous variety with dense fruit weight and plenty of flavour. In warmer climates it can become a little fat and lacking in drive, so this is where the roussanne picks up the slack in this blend from d'Arenberg. Roussanne holds its acid better, giving the Noble Mud Pie length to stop it becoming too cloying. The Noble in the name refers to the noble rot, *Botrytis cinerea*, which causes grapes to shrivel on the vine and concentrate sugar. This is certainly a very concentrated sweet, but the Noble Mud Pie carries its weight with grace and poise. It shows plenty of lovely varietal character with its ginger and apricot compote fruit flavours, while the roussanne keeps it a little lighter on its feet. A good accompaniment for this week's ginger and chocolate desserts.

### 4 Stars

Tony Love

*Courier Mail, Brisbane & Herald Sun,  
Melbourne*

One of the several botrytis-influenced whites from this adventurous producer, here mid to dark golden tones in the glass preview beautifully encouraged viognier and roussanne grapes that are known for their personalities and showing in this form, their heady fragrances as well as honeyed stone fruit flavours.

