



The Noble Mud-Pie

Viognier (60%) Roussanne (40%)

McLaren Vale



This is definitely one for those with a sweet tooth and will make a great match to dessert or a cheese platter.

The Name

Fourth generation winemaker Chester Osborn confesses to never having really grown up. He's still making mud pies, concoctions of mushy ingredients using the earth, water and sun. The only differences are that people are now buying them and they taste a whole lot better.

The Vintage

Good winter rains ensured adequate sub-soil moisture and set the vines up well with healthy canopies. There was unseasonably hot weather during flowering, but this did not affect fruit setting and vigour was beautifully balanced.

There was some more heat during veraison which serves vines well. The rest of the season was mild with nights mild to cool with very little rain until the latter part of vintage. This precipitation combined with some warmer days served to get Botrytis cinerea (noble rot) going in certain vineyards.

The Botrytis fruit is some of the last to come in during vintage, with some of this fruit picked in May.

The Winemaking

Late harvesting took place by hand in small volumes when fruit flavours and the Botrytis cinerea was at an optimal point. The fruit was gently crushed before receiving a small amount of skin contact. The juice was separated via the gentle process of basket pressing.

Fermentation occurred in a number of small tanks using neutral yeast to cope with the high natural sugar levels and to avoid dominating the fruit characters. The fermentation stopped naturally, retaining a considerable level of residual sugar.

The Wine

The Viognier is clearly evident on the nose with notes of apricot nectar, ginger, yellow peach blossom and dried citrus peel. Further investigation reveals some lovely florals, spice and a hint of nut characters from the Roussanne.

The palate is thick, luscious and powerful. It's full-on botrytis with enormous fruit, spice and floral lift. It's surprisingly complex with dried peach, ripe grapefruit and a hint of rose water adding to the palate.

This wine is spectacularly luscious and flavor packed. It will be a fun match to a range of desserts and cheeses at the end of a meal.



Artist: Glenn Lumsden ©

Technical Information

Harvest Dates:
19 April to 4 May

Alcohol:
8%

Glucose + Fructose:
310.5

pH:
3.44

Titrateable Acid:
9.5 g/L

Bottling Date:
21 January 2011

Chief Winemaker:
Chester d'Arenberg Osborn

Senior Winemaker:
Jack Walton

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