



<i>Harvest dates</i>	<i>9 May - 15 June</i>
<i>Alcohol</i>	<i>8.2%</i>
<i>Residual sugar</i>	<i>270.5 g/l</i>
<i>Titrateable acid</i>	<i>11.6</i>
<i>pH</i>	<i>3.55</i>
<i>Chief Winemaker</i>	<i>Chester Osborn</i>
<i>Senior Winemaker</i>	<i>Jack Walton</i>

## The Noble Mud Pie 2011

*McLaren Vale, Viognier (65%) Marsanne (30%) Pinot Gris (5%)*

### *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*

There was ample winter rain with good sub-soil moisture and substantial canopies. Summer conditions were very mild with a late start to vintage.

Disease pressure was high due to multiple periods of rain. The minimal input viticulture techniques employed at d'Arenberg dealt with these conditions well owing largely to the thicker skins. Diligence ensured that crop losses were minimised.

The mild conditions promoted very steady ripening, high natural acidity and lovely delicate and complex flavours.

Late harvesting took place by hand in small volumes when fruit flavours and the Botrytis cinerea was at an optimal point.

### *The Winemaking*

Small batches of grapes are 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 Characteristics*

A glutinous, luscious drink... More tempting than the original sin!

The allure of a viscous vinous treat, lolling and lingering across your tongue, hard to resist. The Viognier is evident on the nose with notes of apricot nectar, ginger, yellow peach blossom and dried citrus peel. The palate oozes flavours of dried apricot and mixed citrus marmalade, sweet pineapple and candied ginger.

Gushing and gurgling, drizzling and dribbling, sluicing and swirling, then slowly meandering all the way to a triumphant, warm and lingering afterglow.

Indulge... it would be a sin not to.