

# THE NOBLE MUD PIE

## Viognier Arneis 2015

Adelaide Hills, Viognier (95%) Arneis (5%)



### No. 3

The Adelaide Review Hot 100 Wines SA  
2016

### Gold

Australian Alternative Varieties Wine Show  
2017

### 93 Points

James Halliday  
*The Australian Wine Companion 2017*  
95/5%, crushed, destemmed, 4 days on skins, matured in tank for 10 months. Some orange/tawny hints to the colour; apricot comes charging through, banners waving high. Strangely, the best acidity of d'Arenberg's three stickies. 375ml.

### 92 Points

Ben Thomas  
*The Weekly Review Melbourne*  
This is one of four wines in d'Arenberg's The Noble series. Made from a blend of viognier and arneis, there are aromas of apricot jam, orange and grapefruit. It's smooth in the mouth, with a flow of concentrated flavour along a bright line of blood orange-flavoured acid that adds refreshment to its sweet finish. Enjoy with Roquefort cheese.

### 91 Points

*The Wine Genius*  
Deep golden colour. Exotic marmalade, apricot and butter scotch fruits. Sweet and opulent on the palate with some good fruit complexity and finishing with moderate length.

### 91 Points

Richard Slater  
*Sweetworldwines*  
It's a bright gold lemon colour, with aromatics of apricot, marmalade, cumquat, and dusty nutmeg botrytis spices. The palate is intensely sweet. Most Australian sweet wines are flabby, but thankfully here is ample acidity to maintain freshness. The palate is also complex, and very dense with some tropical fruits- candied pineapple, and some lime pie to bolster the yellow peach and ripe apricot.

### 90 Points

Stuart Robinson  
*The Vinsomniac*  
The Noble Mud Pie leads with Apricot and a little lemon curd. Sweet, unctuous; there's a dab of acidity here to offset that sweetness somewhat, gingery spice toward the back-end and some cut marmalade. Tasting it alone - without something to pair it with is quite a challenge.

### 4.5 Stars

John Lewis  
*Newcastle Herald*  
Five per cent arneis and 95 per cent viognier combine in the d'Arenberg 2015 Noble Mud Pie. It's amber-hued, has jasmine scents and features opulent apricot front-palate flavour. Toffee, pineapple, orange peel and cinnamon characters come through on the middle palate and crisp gunmetal nuances play at the finish. Drink With: apple mango tart with whipped cream.

### Dan Traucki Wine Assist

Lovely sweet nose, beautiful alluring colour, sweet and rich on the palate, well balanced with good acidity.

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#### VINONOTEBOOK

Almost rose gold in the glass. Viognier dominant nose with ginger and brown spices, pulpy apricot flesh and juice. Yet it retains a lightness of fragrance with pears and almond blossom. Whilst the most alcoholic of the 4 in the Noble range, it carries itself admirably and retains the most phenolic grip without resorting to overt jammy apricot fruit. Has a slightly smoky quality with dark spiced apricot marmalade qualities. Occasionally a brightness of tropical fruit pokes out, but the overarching profile is almost saline in character. Distinct.

#### Matthew Jukes

Which I came across when I was judging the Royal Adelaide Wine Show. I fought hard for it then and I will do the same here, now knowing what is in my glass. An odd blend, this wine is half lush and tropical and half bitter and zesty. It sounds crazy but it works!

#### 90 Points

#### Lisa Perrotti-Brown

*Robert Parker Wine Advocate*

Pale gold in color, the 2015 The Noble Mud Pie Viognier Arneis is profoundly scented of honeyed peaches, lemon marmalade and dried pineapple with a waft of musk perfume. Rich, sweet and unctuous in the mouth, it has a racy line of freshness for balance and a long, honeyed finish.

