

THE NOBLE PRANKSTER

Chardonnay Semillon Viognier 2015

McLaren Vale, Adelaide Hills, Chardonnay (60%) Semillon (30%)
Viognier (10%)

93 Points

James Halliday

*James Halliday The Australian Wine
Companion 2018*

McLaren Vale/Adelaide Hills blend. A 'sticky' of terrific intensity, its apricot marmalade flavours slotted with orange and crystallised lemon. It feels round in the mouth but it doesn't lack length. It puts on quite a show.

4.5 Stars

John Lewis

Newcastle Herald

The d'Arenberg 2015 Noble Prankster blends botrytised chardonnay, semillon and viognier and is brassy-hued and has mixed peel and cinnamon scents. The front palate shows lush golden syrup flavour and lemon curd, ginger and pecan nut characters chime in on the middle palate. The finish is sweet with an underlay of lime zest. Drink With: prune and armagnac tart.

Dan Traucki

Wine Assist

Lighter and brighter in colour with stronger aromatics, oodles of sweet flavours, finishes a tad drier than the Mud Pie and is a bit lighter-bodied, but still a beautiful yum-a-licious, lighter-style dessert wine.

Winsor Dobbin

Winsor's Choice

Chester Osborn, the Prankster, and his winemaking team at d'Arenberg in McLaren Vale make no fewer than four dessert wines; all subtly different and great value for \$20. And, as is always the case, Osborn is not afraid to ignore the usual winemaking parameters. Chardonnay, for instance, is rarely used to make dessert wines but here it has been blended with both semillon and viognier to produce a classic "sticky" with the ripe citrus nose of botrytis and a palate of florals, marmalade and sweet ginger. A delicious dessert in a glass on its own, this would also pair with anything from a lemon tart to tart blue cheese.

