

THE NOBLE WRINKLED

Riesling 2015

McLaren Vale, Riesling (100%)



92 Points

James Halliday

The Australian Wine Companion 2017

Crushed, destemmed, 5 days on skins. Like all d'Arenberg stickies, very, very sweet; varietal character comes through on retasting.

90 Points

The Wine Genius

Bright golden colour. A sweet honeyed style with subtle limey aromatic lift. Opulent yet with good acid balance that drives some freshness on a moderate length finish.

Dan Traucki

Wine Assist

The botrytis effect starts in the aromas, where orange peel and marmalade abound. On the palate this wine is light and bright with higher acidity making it not as sweet or viscous as some of the others in the range. This is a classy, elegant medium-bodied dessert wine that is ever so easy to drink.

Stuart Robinson

The Vinsomniac

A dab of burnt lime, segueing to a little honey.

More honey and stone fruit on the palate - big mouthfeel of sweetness, a little phenolic grip too. Not so much length, more about fruit presence and sugar.

Nick Davy

QHA Review

Grapes affected with botrytis mould are small and wrinkly, inspiring the name of this wine, which was originally released in 1985 as The Noble Riesling. Generous and decadent, but zesty and fresh at the same time, The Noble Wrinkled Riesling boasts ripples of fresh lemon and lime, and a whisper of candied ginger. There's also a healthy dollop of honey and barley sugar. The palate is initially sweet and viscous but this is countered by a tangy acidity that flashes through the core of the wine. It works particularly well with elements containing fresh tropical fruits, and is a sensational match to strong cheeses.