



2008 d'ARENBERG THE NOBLE MUD PIE

WINEMAKER: Chester Osborn
REGION: McLaren Vale, Langhorne Creek, Adelaide Hills
VARIETALS: Viognier (86%), Pinot Gris (8%), Marsanne (6%)
ANALYSIS: 8.5% alc/vol | 279 g/L | 3.30 pH

THE ART OF BEING DIFFERENT:

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 difference is that people are now buying them and you can drink them.

WINEMAKING:

Late harvesting from three vineyards took place by hand in small volumes when fruit flavors and the *Botrytis cinerea* infections were at an optimal point. Often there are multiple picking of each vineyard. 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 occurs 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.

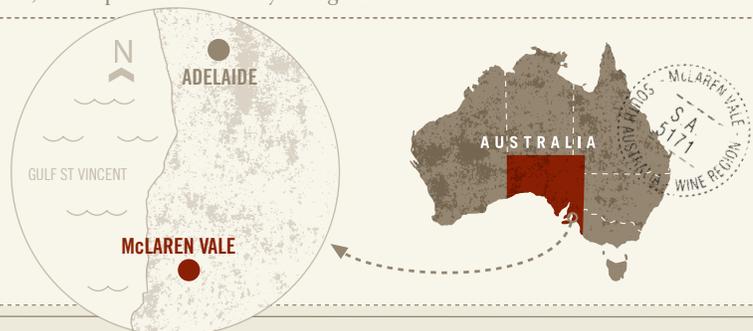
TASTING NOTES:

The nose is wonderfully aromatic with an unmistakable rose water character that is backed by a raft of fruits including peach, papaya and green mango as well as spice notes of ginger and cinnamon. The palate is intensely lush with rose water followed by yellow peach, strawberry, apricot nectar and Fuji apple. The acidity runs right through the palate with a long finish of orange butter and lemon scented gum honey.

CRITICAL ACCLAIM: 92 pts Wine Spectator, 92 pts Wine Enthusiast, 91 pts Robert Parker's The Wine Advocate, 90 pts Stephen Tanzer's International Wine Cellar

ABOUT d'ARENBERG:

One of the undisputed kings of Australian Shiraz and Rhone varietals, d'Arenberg has managed to turn individuality into an art form by doing a whole lot of little things differently. The original vineyards were established by Joseph Osborn in 1912 in the McLaren Vale region of South Australia. A century on, the estate has grown to 345 acres, and the mantle now rests with fourth-generation winemaker Chester Osborn. By maintaining a focus on traditional winemaking and nurturing their old-vine material, the Osborn clan has successfully established themselves as one of the country's leading producers of concentrated, characterful wines. Ranked among Australia's Top 10 Shiraz producers by Wine & Spirits Magazine in July 2007, this reputation is clearly recognized worldwide.



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Tel (707) 258 9552 or (800) 622 2234 • Fax (707) 258 9577 • www.oldbridgecellars.com • info@oldbridgecellars.com