

2015 d'ARENBERG THE NOBLE MUD PIE

WINEMAKER:	Chester Osborn
REGION:	McLaren Vale, South Australia
VARIETALS:	Viognier (95%), Arneis (5%)
ANALYSIS:	11.1% alc/vol TA: 9.6 g/L pH: 3.20 RS: 185 g/L

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

WINEMAKING:

Late harvesting from two 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:

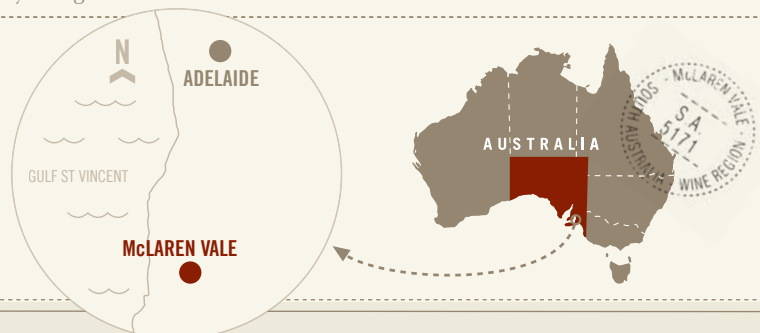
Superbly indulgent, wonderfully rich and complex. A nose strongly reminiscent of dried apricots is the very start of a vinous journey full of excesses. The palate is equally dominated by these exorbitant apricot notes but of equal importance are the complexing flavors of ginger bread, tinned pineapple, honey, cinnamon and cumquat. The weight of the wine is unrivalled but the whole package is neatly dragged back into check by the crisp acid backbone ensuring the bottle, once opened is unlikely to see out the evening.

CRITICAL ACCLAIM:

93 pts James Halliday's Australian Wine Companion

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 as one of the Top 100 Wineries and Top Value Brands in the world by Wine & Spirits Magazine in 2013, this reputation is clearly recognized worldwide.



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