



2008 d'ARENBERG  
THE NOBLE PRANKSTER  
CHARDONNAY SEMILLON  
Review Summary



**91 pts** “A fine young semillon scent of honey and fresh nettles leads to more potent, nutty sweetness, as if chewing a Werther's Original. Give this a few years to evolve and the leesy character should develop more complexity.”

**Wine & Spirits Magazine**  
October 2009

**91 pts** “Bright gold. Deep, smoky notes of baked apple, pear skin and licorice, with overtones of mint and floral honey. Broad, sweet and dense, with nervy minerality adding lift to the orange marmalade and honeyed pear flavors. Finishes with solid grip and lingering notes of orange zest and honey.”

**Josh Reynolds, Stephen Tanzer's International Wine Cellar**  
July/August 2009

**91 pts** “The golden color, sweet balance and creamy honeyed pear, vanilla and spice aromas and flavors are reminiscent of a fine Sauternes. The finish rolls on impressively.”

**Harvey Steiman, Wine Spectator Insider**  
May 19, 2010

**90 pts** “Has more structure and texture than the Mud Pie, although is inevitably less lusciously sweet; honey, peach and toast; good balance but ends up the least imposing.”

**James Halliday**  
2011 Australian Wine Companion

“Light yellow-gold in the glass, this wine smells of honey, candied orange peel and vanilla. In the mouth the wine has a nice silky texture and flavors of candied orange peel, orange blossom water, and honey. Somewhat simple. Score: around 8.5.”

**Alder Yarrow, Vinography.com**  
April 10, 2010

“Brilliant gold in color, smooth and slippery on the palate with darker fruit notes than most dessert whites, this rich blend of Adelaide Hills Fruit—with chardonnay as the dominant party (94%)—is a most unusual botrytis style. Still, the blend works; despite its lusciousness, the sweetness isn't cloying.”

**David Sly, SA Life**  
November 2009