



2008 d'ARENBERG THE NOBLE MUD PIE

Review Summary



92 pts “A fantastic sticky that’s a blend of Viognier, Pinot Gris, and Marsanne, the 2008 d'Arenberg The Noble Mud Pie—checking in at 8.5% alc.- is heavenly sweet and possesses honeyed apricots, marmalade, green apple, and browned butter aromas and flavors, full body, a thick, decadent texture, superb acidity, and a very long finish. Rock solid, especially for the price, this is delicious now, but should also age incredibly well.”

Jeb Dunnuck, The Rhone Report
June 2011

92 pts – Editors' Choice “d'Arenberg has a quartet of sweet wines from 2008, and this blend of Viognier, Pinot Gris and Marsanne represents a terrific value. It's syrupy sweet, redolent of honey-drizzled, spiced poached pears. To quibble, it could be a touch more complex and crisp, but it is still a succulent mouthful of dessert wine for drinking over the next few years.”

Joe Czerwinski, Wine Enthusiast
September 2010

92 pts “Luxuriant and syrupy, with a range of flavors evoking pineapple upside-down cake: pineapple, butter, caramel and cream. Lingers well on the finish.”

Harvey Steiman, Wine Spectator Insider
March 2010

91 pts “Deep gold; some very sophisticated winemaking lies behind this wine, with its lusciously sweet cinnamon, cumquat and apricot flavors; some Austrian trockenbeerenauslese characteristics.”

James Halliday, Australian Wine Companion
2011

91 pts “Medium gold color. Deep, sweet aromas of apricot, mango, fresh pineapple and marzipan. Sweet, round and fat, but with good juicy acidity to leaven the honeyed impression. A powerful, fruit-driven wine with impressive depth and finishing spiciness and clarity.”

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



90 pts – Very Good+ “This Goldenrod colored dessert wine was our favorite from our first mini flight of dessert wines. It opens with an attractive orange bouquet with hints of apricot and raisin. On the palate, this wine is full bodied, balanced, and savory. The flavor profile is a tasty apricot and pineapple blend with a hint of honey in the background. The finish is sweet and lingers nicely. The panel suggested pairing this very nice dessert wine with crème brulee or Mary’s blueberry cream cake.”

Ken Hoggins, KensWineGuide.com
August 8, 2010

90 pts “Beautifully rich and nutty orange peel with lifted citrus tang. It’s superbly dense and luscious with beautiful creamy texture cut with a fine thread of acid. Wonderful length and palate persistence. Called mud pie because winemaker Chester Osborn liked making mud pies as a boy.”

Ray Jordan, West Australian
June 10, 2010

90 pts “It has significant botrytis, greater sweetness than the Riesling but without the focus of that grape. On the palate it has some vibrancy from lively acidity and good length. It, too, is an outstanding value in dessert wine.”

Jay Miller, Robert Parker’s The Wine Advocate
December 2009

DOUBLE GOLD MEDAL – Class Champion Houston Livestock Show & Rodeo 2010

“The most voluptuous of the three d’Arry stickies (the others are the intense prankster and the complex wrinkled) this viognier, pinot gris, marsanne blend tastes like syrup left over from poaching pears.”

Gourmet Traveller Wine Magazine
August 2009

“I was quite surprised by how many people seized eagerly on the tall half bottles of bright orange, obviously sticky d’Arenberg The Noble Mud-Pie 2008, made from Viognier, Pinot Gris and Marsanne and noble rot, fruit grown in McLaren Vale with a bit from Adelaide Hills. This may not have as long a life as, say, a Sauternes, but is surprisingly appetizing at the moment, especially with powerful cheese.”

Jancis Robinson, JancisRobinson.com
June 2010

“An unusual blend of botrytized Viognier, Pinot Gris, and Marsanne, this wine has a medium gold color in the glass. It smells of dried mango, papaya, pineapple and candied orange peel. In the mouth it is exceedingly thick and silky on the tongue with flavors of dried pineapple, dried mango, and rich orange blossom honey. Comes across as somewhat syrupy and needs more acidity for me to want to drink more than a mouthful. However, poured over ice cream I’d expect it to be fantastic. Score: around 8.5.”

Alder Yarrow, Vinography.com
April 10, 2010