

2010 d'ARENBERG THE NOBLE MUD PIE

Review Summary



93 pts “A sticky, golden syrup that greets the nose with rich aromas of stone fruit, citrus and honey and a tantalizing hint of spices that is clean, smooth and pleasantly lingering on the palate. A dessert wine that would love to come out with the cheese platter.”

Leanne Churchill, Geelong Advertiser
April 2013

92 pts “Already a golden bronze color, this wine has exceptional viscosity when poured, the enormous amount of residual sugar retained in the wine evidenced by the low alcohol. Cumquat jam, crème brulee and cinnamon cake are among the multitude of aromas and flavors. There seems to be much more botrytis influence here than in the Noble Riesling.”

James Halliday, Australian Wine Companion
2013

92 pts – Very Good “This light orange colored Sticky from down under is terrific and tasty. It is made from Viognier and Roussanne. It opens with a fragrant tangerine, apricot, and honey bouquet. On the palate, this wine is full bodied, balanced, and viscous. The flavor profile is a pleasant honey and ripe pear with hints of golden raisins towards the back of the palate. The finish is pleasantly sweet and its flavors linger for quite some time. I would pair this wine with a sharp cheese platter.”

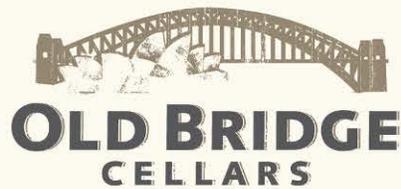
Ken Hoggins, KensWineGuide.com
September 23, 2011

91 pts “Amber-orange. Exotic, high-pitched aromas of candied orange, apricot, honey and candied ginger, with a strong honey nuance. Broad, fleshy and smooth, with deep pit fruit flavors and a touch of orange marmalade. Sweet but lively, with suave spice and floral notes that linger on the finish. This would be wonderful with blue.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
July/August 2011

90 pts “Very sweet, this is dark gold in color and plush in texture, with a vinegary note weaving through the honeyed apricot and spice flavors. Sticky finish.”

Harvey Steiman, Wine Spectator
August 2014



BLUE-GOLD MEDAL

Sydney International Wine Competition 2013

GOLD MEDAL

Houston Livestock & Rodeo International Wine Competition 2014

GOLD MEDAL

Houston Livestock & Rodeo International Wine Competition 2013

GOLD MEDAL

The New Zealand International Wine Show 2011

Top 100 Wines “Among several botrytis-influenced whites from this adventurous producer, this heads into quite rich territory and not surprising given its roussanne varietal blend, offering mid to dark golden tones in the glass, ripe personalities, heady aromas, and honeyed stone-fruit flavors with exotic spice highlights.”

**Tony Love, The Advertiser
2013**

“The Noble in the name refers to the noble rot, Botrytis cinera, which causes grapes to shrivel on the vine and concentrate sugar. This is certainly a very concentrated sweet, but the Noble Mud Pie carries its weight with grace and poise. It shows plenty of lovely varietal character with its ginger and apricot compote fruit flavors, while the roussanne keeps it a little lighter on its feet.”

**Fergus McGhie, Canberra Times
October 2013**

“D’Arenberg’s Viognier/Roussanne the Noble Mud Pie 2010 from the McLaren Vale in Australia looks like a transparent slice of orange peel. It smells of ripe apricot and white peach and tastes of toasted almond and orange cream.”

**Ben Weinberg
UnfilteredUnfined.com
May 23, 2013**

“A stroke of genius having this at hand when the hostess had served a walnut and peachy dessert. That’s my story and I am stick(y)ing to it.”

**Max Crus, “Best of 2012, the prequel,” The Northern Star
January 2012**

“This particular wine is a rich and luscious dessert wine, the coup de gras of your dinner party, if you will. It is only 375ml, but that is all you need. Notes of honey, dried fruit, burnt sugar and ripe figs fill the glass and your nostrils. The sweet luscious mouth-feel makes you feel a little giggly as you dine in for another sip.”

Ben Knight, Melbourne Weekly