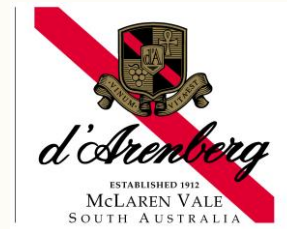




2011 d'ARENBERG THE NOBLE MUD PIE

Review Summary



94 pts “Yellow-gold; said to be vineyard botrytis, and the '11 vintage would have certainly helped; multiple layers of every glaze and dried fruits you can imagine, served with lemon gelato, will take you part of the way on the journey.”

James Halliday
Australian Wine Companion
2014

91 pts – Very Good+ “This goldenrod colored dessert wine opens with fragrant orange marmalade and raisin like bouquet. On the palate, this wine is full bodied, balanced, pleasantly sweet and rich. The flavor profile is a raisin and orange blend with hints of apricot and hint of triple sec. The finish remains sweet and lingers nicely. This dessert wine would pair nicely with pecan pie.”

Ken Hoggins
KensWineGuide.com
January 6, 2015

90 pts “Pale gold-amber in color, the 2011 The Noble Mud Pie Viognier Marsanne Pinot Gris is intensely scented of sultanas, acacia honey and figs with a core of apricot preserves and spice cake. Fully sweet and concentrated, the light alcohol (8.2%) palate gives plenty of richness offset by refreshing acidity through to a finish with great length.”

Lisa Perrotti-Brown
Robert Parker's The Wine Advocate
February 2014

90 pts “Dark gold. Apricot nectar, candied orange, honey and sweet butter on the highly fragrant nose and in the mouth. Lush and creamy in texture with seamless texture and impressive finishing cling. This decadent wine is a dessert or a breakfast all by itself.”

Josh Raynolds
Stephen Tanzer's International Wine Cellar
July/August 2012