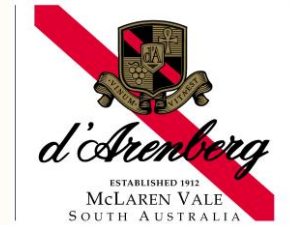




2015 d'ARENBERG THE NOBLE PRANKSTER CHARDONNAY SEMILLON

Review Summary



93 pts “A ‘sticky’ of terrific intensity, its apricot marmalade flavors slotted with orange and crystallized lemon. It feels round in the mouth but it doesn’t lack length. It puts on quite a show.”

James Halliday
Australian Wine Companion
October 2016

“Chester Osborn, the Prankster, and his winemaking team at d’Arenberg in McLaren Vale make no fewer than four dessert wines; all subtly different and great value for \$20. And, as is always the case, Osborn is not afraid to ignore the usual winemaking parameters. Chardonnay, for instance, is rarely used to make dessert wines but here it has been blended with both semillon and viognier to produce a classic ‘sticky’ with the ripe citrus nose of botrytis and a palate of florals, marmalade and sweet ginger. A delicious dessert in a glass on its own, this would also pair with anything from a lemon tart to tart blue cheese.”

Winsor Dobbin
Winsor’s Choice Blog
July 22, 2016