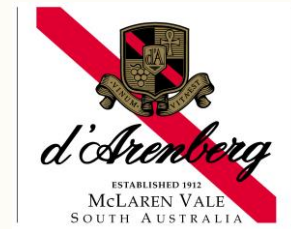




2015 d'ARENBERG THE NOBLE MUD PIE

Review Summary



93 pts “Some orange/tawny hints to the color; apricot comes charging through, banners waving high. Strangely, the best acidity of d’Arenberg’s three stickies.”

James Halliday
Australian Wine Companion
2017

92 pts “This is one of four wines in d’Arenberg’s The Noble series. Made from a blend of viognier and arneis, there are aromas of apricot jam, orange and grapefruit. It’s smooth in the mouth, with a flow of concentrated flavor along a bright line of blood orange-flavored acid that adds refreshment to its sweet finish. Enjoy with Roquefort cheese.”

Ben Thomas
The Weekly Review Melbourne
June 7, 2016

91 pts “Deep golden color. Exotic marmalade, apricot and butter scotch fruits. Sweet and opulent on the palate with some good fruit complexity and finishing with moderate length.”

WineGenius.com
2016

Hot 100 Wines 2016/2017 — #3 “A ridiculously complex and fragrant nose – lots of tropical fruit, sunshine, ginger, mango, and white pepper. A whole basket of fruits, drenched in light summer honey. Spotlessly clean and filled with joy, this also manages to stay light on its feet and succulent despite the sugar. Excellent.”

The Adelaide Review
December 2016