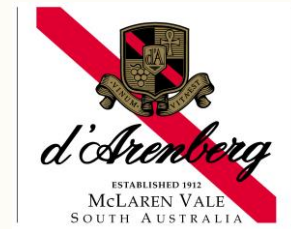


2015 d'ARENBERG THE NOBLE MUD PIE

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

90 pts “Pale gold in color, the 2015 The Noble Mud Pie Viognier Arneis is profoundly scented of honeyed peaches, lemon marmalade and dried pineapple with a waft of musk perfume. Rich, sweet and unctuous in the mouth, it has a racy line of freshness for balance and a long, honeyed finish.”

Lisa Perrotti-Brown
Robert Parker’s Wine Advocate
August 2017



90 pts – Very Good+ “This goldenrod colored dessert ‘Stickie’ from Australia opens with a pineapple and apricot bouquet with a hint of prune. On the palate, this wine is full bodied, slightly viscous and a touch acidic. The flavor profile is an apricot and apple jelly blend with notes of golden raisin, orange and honey. The Panel also detected hints of orange and clove in this tasty offering. The finish is sweet and pleasant. The Panel suggested enjoying it on its own or pairing it with Great Hill blue cheese.”

Ken Hoggins
KensWineGuide.com
August 9, 2017

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