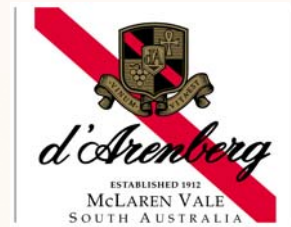


## 2006 d'ARENBERG NOBLE CHARDONNAY SEMILLON

### Review Summary



### DOUBLE GOLD, CLASS CHAMPION - TOP SWEET WINE

2009 Houston Livestock Show & Rodeo International Wine Competition

#### 91 pts – EDITOR'S CHOICE

"This intriguing stickie is predominantly (94%) Chardonnay – an unusual choice for a botrytized wine. Dried apricot and ripe pear aromas lead the way, with the flavors leaning toward intensely honeyed apricot preserves. It's full-bodied, lush and candy-sweet, with a mouthcoating finish. "

**Wine Enthusiast**  
December 15, 2008

**91 pts** "The 2006 The Noble Chardonnay – Semillon is medium amber-colored. It offers a fragrant perfume of honeysuckle, apricot, peach, and apple. This leads to an intense, complex, sweet wine with excellent concentration and length. It can be enjoyed over the next 10-12 years."

**Robert Parker's The Wine Advocate**  
October 2007, Issue 173

**90 pts** "Intensely fragrant and aromatic, with an acceptable level of volatile acidity; the low alcohol is interesting, normally found with botrytis rieslings."

**James Halliday**  
2009 Wine Companion

**90 pts** "This late-harvest chardonnay has 6 percent Semillon. Its peach and pear flavors hold plenty of sweetness, but the orange rind acidity and savory biscuit note manage all the sugar. For almond biscotti."

**Wine & Spirits – 'Australia's Best'**  
February 2009