

## 2017 d'ARENBERG THE NOBLE MUD PIE

### Review Summary



**93 pts** “A deep golden-orange in color, d’Arenberg’s 2017 The Noble Mud Pie is a blend of 56% Viognier, 28% Sauvignon Blanc, 10% Semillon and 6% Pinot Gris. It smells more like botrytis than any particular grape variety, with exceptionally potent notes of apricot jam backed by brighter notes of citrus. It’s full-bodied and very sweet, weighing in at nearly 12% alcohol and 200 grams per liter of residual sugar, yet it finishes zesty and clean, with exceptional length.”

Joe Czerwinski  
Robert Parker Wine Advocate  
May 14, 2020

**91 pts/TOP VALUE** “Marzipan, dried papaya and pineapple upside-down cake flavors are unctuous and appealingly juicy on the finish, showing off style and harmony. Viognier, Sauvignon Blanc, Sémillon and Pinot Gris.”

MaryAnn Worobiec  
Wine Spectator  
April 30, 2020

**100 Best Australian Wines 2019/20** “2017 The Noble Mud Pie, Viognier, Sauvignon Blanc, Semillon, Pinot Gris is an unhinged caramel and poire william drenched sweetie with a mandarin and almond paste detail. I love the tang on the finish which ensures it doesn’t clog the taste buds and the amber color is bewitching. I am finishing with somewhat of an anomaly. I love this wine, but I still cannot believe that it works so well!”

Matthew Jukes  
MatthewJukes.com  
2019