



## 2017 d'ARENBERG THE NOBLE MUD PIE

### Review Summary



**93 pts** “This full-throttle sticky, as the Aussies say, is a blend of Viognier, Sauvignon Blanc, Sémillon and Pinot Gris. It’s late picked with some botrytis left to form, giving it added complexity. Radiant amber and green-rimmed in glass, it opens with notes of roasted salted nuts, lemon curd, marmalade, and marzipan with the earthy funk of Noble Rot. The palate is ultrarich and luscious with intense sweetness, like it could be poured over a bowl of ice cream. Sip with a nutty, citrusy dessert or aged cheese.

Christina Pickard  
Wine Enthusiast  
April 22, 2021

**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