

THE NOBLE MUD PIE

Viognier Arneis 2015

Adelaide Hills, Viognier (95%) Arneis (5%)



The Name

As a child Chester delighted in presenting his parents with carefully crafted mud pies. He often admits he has never really grown up and continues to make mud pies, now using the ingredients of the earth, water and sun.

The Vintage

A wet winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour and richness. Vintage started on 30 January, the earliest start on record by one day.

The Winemaking

Botrytis Cinerea, affectionately known as Noble Rot, weakens grape skins causing water to evaporate which results in sweet, concentrated flavours. These shrivelled berries are basket pressed before a long fermentation, resulting in a luscious wine with intense richness and viscosity.

The Characteristics

Superbly indulgent, wonderfully rich and complex. A nose strongly reminiscent of dried apricots is the very start of a vinous journey full of excesses. The palate is equally dominated by these exorbitant apricot notes but of equal importance are the complexing flavours of ginger bread, tinned pineapple, honey, cinnamon and cumquat. The weight of the wine is unrivalled but the whole package is neatly dragged back into check by the crisp acid backbone ensuring the bottle, once opened is unlikely to see out the evening.



Harvest dates	14 - 25 May	Alcohol	11.1%
Residual sugar	185 g/l	Titrateable acid	9.6
pH	3.2	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		