

# THE NOBLE MUD PIE



## Viognier 2023

Adelaide Hills, Viognier (100%)

### 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

The cool, wet 2022 winter filled the subsoil, while spring's heavy rainfall impacted yields. Shaded basal buds and reduced fruitfulness from the previous season resulted in small yields. Mild, dry summer caused late veraison. Despite a week of intense heat in February, most vines survived. Riesling started three weeks late, and McLaren Vale Chardonnay and Sauvignon Blanc ripened with low yields due to the heat wave. Autumn was mild, and red grape harvest followed McLaren Vale Chardonnay, with variable, mostly low yields. Fiano, Marsanne, Roussanne, and Viognier ripened alongside the reds. Only 100 tonnes of red varieties remained by Easter, with low yields in Adelaide Hills Chardonnay and Pinot. Dry white Chardonnay vineyards were used for sparkling wine, promising a great year.

### 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

The sweet side of life. The colour is shiny yellow transitioning to gold in the glass. On the nose you get aromas of honeysuckle, dried apricots, orange peel, elderflower and mandarins with a spray of sweet caramel. After the first sip your tastebuds will go through an initial phase of sweetness with butterscotch, hints of molasses and maple syrup. Intertwined will come the fresh and lively side of mandarins, lemon curd and lime sorbet. Vibrant acidity that perfectly balances the sweetness. A dessert wine that shines by itself.



Alcohol	11.0%	Residual sugar	194 g/l
Titrateable acid	9.9	pH	3.34
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton