



2008 d'ARENBERG THE WILD PIXIE SHIRAZ ROUSSANNE

Review Summary



92 pts “Is there any end to the brand names of d'Arenberg? This is a welcome addition: some funky meaty complexities introduce it, while the fleshy, fruit-sweet palate is sumptuously flavored and tidily balanced. Delish.”

Huon Hooke
Gourmet Traveller Wine Magazine

91 pts “A co-fermented blend of 95% Shiraz and 5% Roussanne, aged for 12 months in a combination of French and American oak, the 2008 d'Arenberg The Wild Pixie sports a slightly wild, exotic bouquet of black fruits, cherry pit, loads of minerality, and smoky earth. This is followed by a beautifully structured, medium to full bodied wine that has a focused, pure texture, clean acidity, and a long, tannic and chewy finish. Impressive on both the nose and palate, this should also age beautifully. Give bottles another 2-3 years and then drink over the following decade.”

Jeb Dunnuck
The Rhone Report
June 2011

91 pts “Inky purple. Pungent aromas of blackberry, mulberry, olive and cracked pepper on the cool but ripe nose. Supple and sweet but firm, with deep, spice-accented flavors of dark berries, licorice and black pepper. Nothing shy about this. Finishes with broad tannins, persistent sweet fruit and hints of succulent herbs and spicecake. For a rich wine, this is surprisingly lithe and precise.”

Josh Raynolds
Stephen Tanzer's International Wine Cellar
July/August 2009

90+ pts “Opaque purple-colored, it offers up an enticing perfume of cedar, smoke, game, bacon, and blueberry. Firm and flavorful on the palate (from fruit picked before the heat wave), this savory, lengthy wine will evolve for 2-3 years and deliver prime drinking from 2012 to 2020. “

Jay Miller
Robert Parker's The Wine Advocate
December 2009, Issue #186



90 pts “The Wild Pixie Shiraz Roussanne 2008 Winemaker Chester Osborn loves to push the vinous envelope .If the quirky names weren’t enough, he is now blending like there is no tomorrow. Remember Viognier? Here is another white grape which adds more in terms of tannin structure and aromatics to the wine and is a delicious addition to the d’Arenberg stable.”

Dr Peter Hay
Afterhours Magazine
March 2010

90 pts “I think I like the Roussanne better than Viognier - it’s just a bit more subtle. Blueberry, cherry pie, some honeyed florals, meaty, peppery and tarry too. Interesting - a fair bit going on. It has a baked fruit flavor profile but it’s freshened by the white wine in a positive, invigorating, sense. There’s some dried herb flavor too, and while it’s a firm, slightly gritty wine, it’s not abrasive. A little awkward perhaps, but has character and drinks well. Very close to a higher rating.”

Gary Walsh
Winefront Monthly
May 3, 2010

89 pts “The Wild Pixie Shiraz Roussanne 2008 Slightly less aromatic than that other Rhone blend of shiraz and Viognier, it works really well. The two varieties have been co-fermented to produce a wine of generous proportions though with a degree of elegance. Lifted floral aromas and some dusty earthiness make for interesting drinking.”

Ray Jordan
The Western Australian
March 2010

87 pts “Roussanne seems to broaden this wine, a soft and spicy explosion of dark coffee and game flavors. It's luscious, if a little funky. For duck with a fig sauce.”

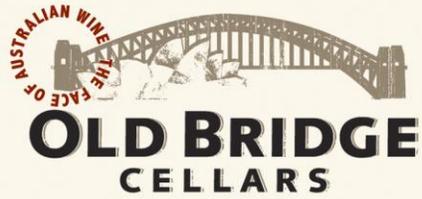
Joshua Greene
Wine & Spirits Magazine
October, 2009

SILVER MEDAL

Sommelier Challenge 2010

“Dark garnet in color, this wine has a nose of cassis and blackberry aromas with a hint of golden delicious apples. In the mouth the wine has a blackberry and tart/sour cassis backbone, supported by burly tannins. Light orange peel notes emerge on the finish. The wine contains 5% Roussanne that is cofermented with Shiraz. Score: between 8.5 and 9.”

Alder Yarrow
Vinography.com
April 10, 2010



94 pts / FINALIST

Ultimate Wine & Spirits Competition
June 6, 2010

