



## 2004 THE HERMIT CRAB VIOGNIER MARSANNE

### Region

McLaren Vale, South Australia

### Varieties

Viognier 63%, Marsanne 37%

### Maturation

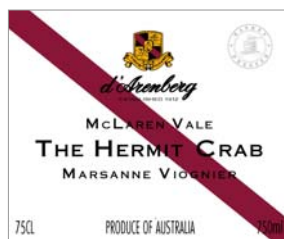
Viognier aged in 5+ year old French oak barriques

### Technical Analysis

14.5 % alc/vol

### Background

Many of McLaren Vale's vineyards are on the free-draining soils underlain with limestone, formed by the calcareous remains of the local marine fauna. One such creature is the Hermit Crab. The Osborn family thought the name appropriate for this, McLaren Vale's first-ever Marsanne Viognier blend, as it is best enjoyed with shellfish and seafood dishes.



### Tasting Notes

Picked at a slightly higher Beaume to enhance the stonefruit characters, fermentation with yeast was long and moderately cool to retain fruit characters. No induced malolactic fermentation was undertaken.

Upon release, The Hermit Crab is a green, brilliant mid-straw color, and exhibits fresh flower and tropical fruit aromas, with emphasis on, apricot and white peach, as well as pear, pineapple, guava and mango. Added complexity comes from a nutty touch. The youthful palate is immediately fruity, with strong tropical and stone fruit flavors, leading to a very long finish.

The palate carries a lot of fruit depth highlighted with characters of green melon, nectarine, peach stones and grapefruit with lingering honey-nut mineral characters.

Again like its predecessors oak has little impact in this wine however, some extended lees characters are evident and this adds further complexity and texture in the mouth feel of the wine balanced by a quite vibrant acidity.

Served chilled and drink fresh with your toes dug into the sand!

### Additional Notes:

---

---

---

---

---

For further information contact  
OLD BRIDGE CELLARS 703 Jefferson St, Napa, CA 94559  
Tel:(800) 622 2234 or [www.oldbridgecellars.com](http://www.oldbridgecellars.com)