



2007 d'ARENBERG THE HERMIT CRAB Review Summary



92 pts “Gorgeous seductive nose that invites you to take a drink. Full ripe flavours but with enough acid to support them; very long on the finish. Not sophisticated, but hugely enjoyable. Exceptional value for money.”

Tony Keys
The Key Review of Wines
December 2008

90 pts “The 2007 The Hermit Crab is a blend of 58% Viognier and 42% Marsanne. It received a dollop of oak for a rounder texture. The alluring aromatics offer floral notes, candle wax, and pit fruits. Smooth-textured and ripe, the wine also has excellent depth and length. Enjoy it over the next 1-2 years.”

Jay Miller
Robert Parker’s The Wine Advocate
August 2008, Issue 178 “Value Wines”

90 pts “Shows the aromatics of Viognier, with a drier, less silky palate, lending an exciting raw feel to the pear, apricot and spice flavors.”

Harvey Steiman, Wine Spectator
November 2008

TOP 125 NEW WORLD VALUES UNDER \$20

Harvey Steiman, Wine Spectator
April 30, 2009

89 pts “Yellow-gold. Waxy dried pit fruit and poached pear on the nose, with a dusting of talc and dried herbs; showing the marsanne more than the viognier today. Pliant pear and peach flavors become sweeter with air, taking a turn toward melon and tropical fruits. Stony and dry on the finish, which echoes the melon and peach qualities.”

Josh Raynolds
Stephen Tanzer’s International Wine Cellar
Sept/Oct 2008

88 pts - BEST BUY OF THE MONTH

“A lemony squirt of citrus perfect with raw oysters or clams.”

Wine Enthusiast
July 2009



“With a voluptuous honeycomb and guava aroma and a tyre-screeching dry finish, this is a remarkable wine...” This is a classic white wine recipe in France but it’s rarely tested in Australia and when you introduce lusty, buxom Marsanne to aromatic, juicy Viognier you know that there will be some mischief around the corner. With a voluptuous honeycomb and guava aroma and a tyre-screeching dry finish, this is a remarkable wine.”

Matthew Jukes
UK Wine Writer

Ten Christmas Wines “This delicately handled wine is a restrained, attractive offering, leaving you with the impression that polishing off two more glasses would be an easier task than it is with other Aussie whites. Nutty and pure with honey – kissed apricot fruit, it also boasts pleasing minerality and a gentle clean finish.”

Decanter Magazine
December 2008

