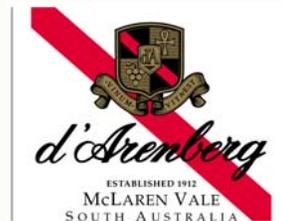




2008 d'ARENBERG THE HERMIT CRAB Review Summary



91 pts “This delicious wine shows some richness and complexity while also seeming fresh, delicate, and straightforward in its pure deliciousness. Light floral notes and accents of subtle straw and minerals are quite interesting against the backdrop of medium-bodied, peach-flavored fruit. You'd be well advised to take a cue from the label and pair this up with a crab cake.”

Michael Franz, Wine Reviews Online
Apr 27, 2010

91 pts “*My favourite wines from the 2011 Winnipeg Wine Festival...* A white blend of 72 per cent Viognier and 28 per cent Marsanne, the Hermit Crab has an incredible nose - peach, lanolin and pear are all in there, as are a sweaty, savoury note and a hint of minerality. It's a full-bodied, viscous white that brings peach, honey, vanilla and more savoury notes on the palate before a long finish. Unlike any Aussie white I've tried, this Rhone Valley-style white simply must be tried – it's an incredible value.”

Ben MacPhee-Sigurdson
Winnipeg Free Press
May 14, 2011

90 pts / FINALIST

Ultimate Wine & Spirits Competition
June 6, 2010

89 pts “Light, bright gold. Pungent aromas of tangerine, poached pear and floral honey over a subtle underpinning of minerals. Supple, gently sweet orchard fruit and melon flavors are firmed by a citrus zest quality and pick up an exotic floral note on the back end. This juicy, fruit-driven wine will work well with spicy foods.”

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

89 pts “For XMAS they sent a plastic beach ball with blow up facsimile of this wine floating in the centre, which prompted me to go and fetch it. Ripe tangerine, apricot, honeysuckle and citrus. It's big on flavor, almost a syrup of fruit, lightly viscous, but balanced by decent acidity, closing with a touch of dried herb and ginger spice (not Posh). At the price very good and a fair old mouthful of wine (based on the supposition that you actually like Viognier).”

Gary Walsh, The Wine Front
December 22, 2009



88 pts “The aromatics offer floral notes, honey, candle wax, and peach. 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
December 2009, Issue #186

88 pts “This silky white shows spicy pear and floral notes that mingle nicely on the finish.”

Harvey Steiman, Wine Spectator
November 30, 2009

★★★★★ “Winemaker Chester Osborn has been working wonders with Rhone white varieties in recent years and The Hermit Crab’08 blend is an especially delectable example. As is usually the case with McLaren Vale whites, it’s certainly neither precious nor elegant, but plenty of flavour is on offer here and the palate has good weight and a balanced structure. Ideally suited to poultry, pork and veal and a bargain to boot.”

Paddy Kendler
Herald Sun

BLUE GOLD MEDAL

2010 Sydney International Wine Show

“Viognier is a variety that you really ought to try if you are stuck in a Chardonnay rut. The variety is known for a complex floral aroma with stone fruit flavors. Expect spice and herbs. The real genius was to blend Viognier with some Marsanne grapes. This cranked up the texture a notch and added a touch of melon whilst also beefing up the floral aromas (if that isn’t an oxymoron I don’t know what is). The wine is very creamy and has a delicious mouth feel. I quaffed it while trying to eke out the last of our UK summer sitting on our patio with Chimnea and Sibelius Violin Concerto in D minor, Op. 47; both pair wonderfully and if there was a signature tune for a wine this would be it.”

Tom Lewis, Quaffable.com.uk
February 2012

“Pale greenish gold in the glass, this wine smells of peaches in syrup with a hint of bergamot citrus. In the mouth it is zesty and juicy with apple, pear, and faint apricot flavors that linger in a nice finish. Score: between 8.5 and 9.”

Alder Yarrow, Vinography.com
April 10, 2010

The Enth Degree: “Braised Rabbit and Fennel Parpardelle with Green Olives and Chilies...This dish can take either a white or a red as a partner. The white should be on the broader side of the spectrum, with plenty of weight and texture, like d’Arenberg’s The Hermit Crab - a McLaren Vale blend of Viognier and Marsanne.”

Wine Enthusiast
July 2009



“Chester has welded these two varieties together with the most invisible and light-fingered joins. Rarely do these two sleek, aromatic beauties work so harmoniously at this age but the partnership is already perfectly assimilated and the apricot theme retains a crunchiness and thirst-quenching character that compels you to drink more.”

Matthew Jukes
September 2009

QUALITY WINES, BARGAIN PRICES, LET’S DRINK TO THAT

“...Going wine shopping with (Jay) Miller felt like having a personal shopper at Saks. Armed with copies of "Parker's Wine Bargains," he and I first prowled the aisles of one of the area's largest liquor stores, Beltway Fine Wines in Towson. My goal was to find one white and one red, for \$8 to \$15 a bottle, from each region of the world that Miller mentioned in the book...The alternative white aisle was also home to the white from Australia, a D'Arenberg Hermit Crab, which was a deal at \$14 a bottle, he said.”

Rob Kasper, Baltimore Sun
December 9, 2009

★★★ “Buttery, creamy, with a genuine apricot intensity. Bold in a time when many whites are more neutral and crisp profiles.”

Tony Love - Daily Telegraph, Herald Sun, The Advertiser
April 2010

“The nose features a combo of the herbaceousness that we can find with Marsanne and the overt peaches that we often see with Viognier. The mouth shows us an oily richness overtop of peaches – thick and mouth-filling. Tasted again in June 2010 the signature characteristics of the grapes carry on very nicely.”

Ray Johnson
Rjwine.com
November 9, 2010

★★★ “Tropical fruit, honeysuckle and baking spice flavors abound in d'Arenberg's Rhône-style blend. Made with mostly Viognier and some Marsanne, it has a cleansing acidity – Perfect for offsetting the waxy texture- which reverberates through the plush finish.”

Anthony Giglio
Food & Wine Wine Guide 2011

90 pts / FINALIST

Ultimate Wine & Spirits Competition
June 6, 2010

“Aromas are rich with apricot and peach from the Viognier and citrus blossom and honeysuckle courtesy of the Marsanne. The palate is complex with all-important acidity to balance the texture beautifully.”

Todd Rumble
Fortitude Valley Village News, QLD



“This is a blend of two Rhône varieties that works very well. The wine is rich and broad, but never overpowering, with delicious textured peaches and melon fruits. Perfect with white meats and richer fish dishes.”

John Wilson
The Irish Times
June 11, 2011

