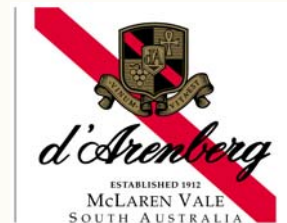




2009 d'ARENBERG THE HERMIT CRAB Review Summary



90 pts/SMART BUY “Very pretty, with floral, passionfruit and pineapple aromas and flavors up front, settling into a nice apricot silkiness on the finish.”

Harvey Steiman
Wine Spectator
July 31, 2010

90 pts “Chester Osborn named this wine after the hermit who gave his name to Hermitage and the hermit crabs that live on the beach in McLaren Vale. Tasted blind, it started a discussion about crab meat soup dumplings at Grand Szechuan in New York, and lobster rolls in Maine. So there is something to the name – a friendly, party style white that will get any hermit out of his shell – especially if there’s crab to match the wine’s creamy lush, peachy flavors.”

Joshua Greene
Wine & Spirits Magazine
October 2010

89 pts “Very floral on the nose with notes of lilac and jasmine topping apricot fruit, cut through by minerality. Lovely entry with a nice vein of acid leading the way, only to be wrapped up in light, round fruit on the mid-palate. There’s a nice nectarine, apricot quality to the fruit, which is not terribly ripe but fresh and bright with more floral/herbal notes on the back end. Leads to a fairly long finish replete with hints of honey and a fine, subtle raw nutmeat note and some mineral spice on the finale.”

Gregory Dal Piaz
Snooth.com – “White Rhones - Oh Yes I Did”
April 3, 2012

89 pts “Light gold. Really showing its viognier today, with scents of white peach, pear, honey and baking spices. Juicy pit fruit flavors become firmer in the middle, with tangy acidity providing lift. A touch dry on the finish but provides excellent palate coverage and lingers with intense minerality.”

Josh Raynolds
Stephen Tanzer’s International Wine Cellar
July/August 2010



88 pts “The 2009 d’Arenberg The Hermit Crab is a blend of 72% Viognier and 28% Marsanne that presents an upfront, fruit driven personality with notions of flowers, white peach, and citrus aromas and flavors, sweet fruit, medium body, and a soft finish. Delicious and made in a drink me now style, so serve chilled over the coming year or so.”

Jeb Dunnuck
The Rhone Report
June 2011

87 pts “The Hermit Crab is a plump, medium-bodied blend of Viognier (72%) and Marsanne (28%). Although it retains some Viognier-like elements of melon fruit and fullness of texture, some of the variety’s distinctiveness appears to have been blended away by the Marsanne, leaving a less expressive but still nicely balanced and more versatile white wine.”

Joe Czerwinski
Wine Enthusiast Magazine
April 2011

“...One of Australia's top wineries, d’Arenberg, whose 2009 "The Hermit Crab" Viognier-Marsanne exudes apricot and lemon semlls with slightly sweet tastes of peach and macadamia nut on a round texture.”

David Falchek
The Times-Tribune – “Rhone around the world: the next great grapes”
October 10, 2012

“Ripe and rich, with some great peachy and tropical notes, the Hermit Crab is a lovely foil to the creamy, highly aromatic chicken dish.”

The Slurp – Asian Food Blog
January 6, 2012

“This beauty boasts lemon curd and honey clover on a light and lively nose, followed by limeade and tangerine jelly on a clean, crisp finish.”

Ben Weinberg
Unfined, Unfiltered Blog
Wine Notes #144: Kiwi and Aussie Wine Madness