



2010 d'ARENBERG THE HERMIT CRAB Review Summary



90+ pts “This Rhône-style blend features aromas of violets, clover blossom and tangerines and flavors of lavender, honeysuckle and candied pear. The elegantly sustained dry finish hints of lychee nuts. Food suggestion: Ahi tuna.”

**Gord Stimmell, Toronto Star
June 2012**

89 pts “A spicy, refreshing white, brimming with citrusy pear, nutmeg and lychee flavors. Lingers easily on the polished finish.”

**Harvey Steiman, Wine Spectator
February 29, 2012**

88 pts “The 2010 The Hermit Crab Viognier Marsanne reveals aromas of honeyed peach, pineapple and guava with touches of allspice and poached pears. Medium-bodied with a pleasant oiliness to the texture, the wine’s expressive spiced pear and lemon curd notes are marked by crisp acid through the long finish.”

**Lisa Perrotti-Brown, The Wine Advocate
February 2013**

87 pts “The 2010 The Hermit Crab Viognier Marsanne is a blend of 68% Viognier and 32% Marsanne fermented in oak. It gives notes of warm peaches, poached pears, allspice and white blossoms. Dry, medium-bodied, with good concentration and refreshing acid, it has a long and pure finish.”

**Lisa Perrotti-Brown, eRobertParker.com
December 23, 2011**

GOLD MEDAL

Mundus Vini International Wine Competition 2012

GOLD MEDAL

New Zealand International Wine Show 2012

GOLD MEDAL/CLASS WINNER

2012 Royal Agricultural Society Challenge



TOP 100 BLUE-GOLD AWARD “Very good fruit. Ripe apricots and floral blossom aromas. A warm palate. Quite textured. A glycerol mouth feel. A lovely long warm and flavorsome finish. Good with the food. Slightly rich with this dish but a very flavorsome wine.”

2012 Sydney International Wine Competition

TOP 100 “d’Arenberg, in McLaren Vale, is all about the beach, when it isn’t all about the wine. And the two come together in Chester Osborn’s vibrant whites like The Hermit Crab, a floral blend of Viognier and Marsanne with a bit of acidity to clean up after a pot of crabs. Osborn tends one of the largest collections of ancient-vine Shiraz in South Australia, his family celebrating their centennial in the wine business this year.”

**Wine & Spirits Magazine
May 2012**

TOP 100 “Unashamedly looking for a richer white style, this shows plenty of complexity and flavor interest compared to more subtle, alternative white varieties. The Marsanne adds honeysuckle notes while the blend retains a delicate underlying acidity and spice. Quite beguiling.”

**Tony Love, The Advertiser
October 2012**

WINE PICK “Rhône style wines from Australia are sometimes overripe, but this one is refreshing and bright, particularly the 2010 vintage.”

**Food & Wine
October 2012**

“Rhône-style whites from Australia can be sweetly ripe, but this one is always refreshing and bright.”

**Food & Wine, Wine Guide
2013**

“The Viognier contributes tropical fruit and white flower characteristics while the Marsanne adds notes of orange marmalade, honeysuckle and ripe pear flavors. The lush finish is deep and penetrating, featuring a touch of tangerine and mango on the back of the tongue.”

**Scott Greenberg, Washington Examiner – “The Best Values From Australia”
October 3, 2012**

“As I taste this wine at the end of Aug 2012, the Marsanne component has just about edged ahead of the Viognier on the aroma of this wine. This signals a change of pace in the drinking habits of the Hermit Crab, so crab salads are out, and crab bisque is in. The honeyed green gage quince notes are sublime in Chester’s awesome value, iconic wine and I sense that there is more to come from this creature over the next 2-3 years.”

**Matthew Jukes, Touch Wine Tasting
September 2012**



“Intense flavors always mark d’Arenberg wines. Here the blend is from the very warm McLaren Vale in Australia, yet there is fresh acidity supporting the fruit. There’s a spicy edge, like cardamom and cinnamon, along with pear, grapefruit, yellow melon and passion fruit flavor.”

Dan Kislenko, Kitchner/Waterloo Record
June 2012

“The blend is 68% Viognier & 32% of one of my favorite white varietals, Marsanne. Pretty talc, lime & apricot aromas jump out of the glass. The fruit is in such generous proportions with a fine silkiness throughout. A good robust wine for food, particularly for strong flavors as the acid keeps the wine in line & fresh.”

winemuse.com.au
June 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.”

Ken Hoggins, kenswineguide.com
October 27, 2011

