



2008 d'ARENBERG THE LUCKY LIZARD Review Summary



91 pts/Editors' Choice "Although d'Arenberg is better known as a source of hearty McLaren Vale red wines, this tautly balanced, wooded Chard leans toward pineapple and lime. Buttered, toasted hazelnuts add a polished, elegant note to the long, citrusy finish."

Joe Czerwinski
Wine Enthusiast
July 2010

91 pts "A good result considering the trials and tribulations of the early, dry and warm (then really hot) vintage. Plenty of fruit richness here—all of the nectarines and peaches—and a little flinty, toasty edge. A good mouthful of melon and paw paw fruit, some ripe yellow peach here too."

Nick Stock
Wine100
September, 2010

90 pts "Good color; full-on style, with stone fruit supported by cashew oak, the overall generosity of flavor at odds with its low alcohol."

James Halliday
2011 Australian Wine Companion

90 pts "Chester Osborn selects the best barrels of his Adelaide Hills chardonnay for this bottling, and while this typically cool region didn't escape the drought stress of 2007, it was relieved by a burst of rain in late January. The early harvest created a finely balanced wine with concentrated green apple flavors. The fruit completely fills the substantial oak influence, leaving a fresh, rich, pan grille impression to match grill sea bass."

Joshua Greene
Wine & Spirits Magazine
February 2010

90 pts "It delivers a nose of toast, mineral, baking spices, pear, white peach and hazelnuts. Concentrated, savory, and well-balanced, it will drink well for another 2-3 years."

Jay Miller
Robert Parker's The Wine Advocate
December 2009, Issue #186



90 pts “Light gold. Potent, less-accented aromas of pear, apple and melon, plus a subtle lemony undertone. Lush orchard and citrus fruit flavors are complicated by zesty mineral and floral qualities, with a late note of anise adding interest. Nicely melds richness and energy, and offers very good finishing lift and mineral cut.”

Josh Raynolds
Stephen Tanzer’s International Wine Cellar
July/August 2009

89 pts “Bright and lively, with pretty green apple and floral aromas and flavors, lingering gently.”

Harvey Steiman
Wine Spectator Online
2009

GOLD MEDAL

Concours Mondial De Bruxelles 2009

BLUE GOLD MEDAL

2010 Sydney International Wine Show

TOP DROPS - “Lucky Lizard is a very fine example of modern Australian chardonnay making. It’s all about fermenting and maturing top-quality, cool grown fruit in high-quality oak barrels some old, some new. The technique captures wonderfully intense varietal character and adds textural richness and flavor complexities but not overt woodiness. Gentle fruit handling and juice extraction also means that though full flavored, the wine is delicate and fine.”

Chris Shanahan
Sunday Canberra Times
2010

“If you want decent bang for your buck then get into this. Plenty of smoky and nutty aromas with those rich influences of butterscotch. It’s a full and intense palate with good texture and ideal for those who like plenty of oomph in their chardonnay.”

The West Australian
November 2010

94 pts / FINALIST

Ultimate Wine & Spirits Competition
June 6, 2010