



## 2011 d'ARENBERG THE MONEY SPIDER

### Review Summary



**90 pts** “Ripe, round and generous, offering flavors of pineapple and cherimoya. Finishes creamy and inviting. Drink now through 2015.”

**Harvey Steiman, Wine Spectator**  
August 31, 2013

**90 pts** “Light, bright gold. Lemon curd, honey and quinine on the nose. Supple, palate-coating orchard and pit fruit flavors are given lift and bite by bitter citrus and spice notes, with a floral nuance blossoming with aeration. Finishes smooth and long, with lingering spiciness and subtle florality.”

**Josh Reynolds, Stephen Tanzer’s International Wine Cellar**  
July/August 2012

★★★★ “There are many shades of lemon in this expressive wine: lemon juice, lemon curd and Mum’s baked lemon pudding. It’s taut in the mouth with lean lines and a distant touch of grip on the back palate. Tangy and faintly bitter with good length.”

**Houn Hooke’s Top 100 New Releases, Gourmet Traveller Australia**  
December 2012

### **GOLD MEDAL**

**The Royal Adelaide Wine Show 2012**

“Pretty much worth every one of the pennies the lucky spiders might bring you.”

**Joe Roberts, IWineDude.com**  
August 12, 2013



“Rich and creamy with a lovely texture. This is a wine to get your teeth into. The Rhone variety Roussanne is not grown widely in Australia but seems to do well at McLaren Vale. The creamy middle palate is balanced with a lip-smacking lemon crispness on the finish. Excellent current drinking. Another little gem from the crazy world of Chester Osborn.”

**Ray Jordan, The West Australian  
January 2013**

“In the mid-'90's, the Osborn family, owners of d'Arenberg, planted the Rhone Valley white varieties Viognier, Marsanne and Roussanne. The latter, generally blended with one or both of the other varieties, can stand on its own, as d'Arenberg has demonstrated since 2001, the first vintage. It's subtler than either of its Rhone siblings, and even in the cold, wet 2011 produced an appealing wine with lemon and honeysuckle flavors and a slightly viscous, smooth, savory palate.”

**Chris Shanahan, Canberra Times  
November 2012**

“A really interesting nose with vegetal characters of snow peas and exotic aromas of ginger, cumquats and figs. With many layers, this classic French varietal works well with food – try grilled fish or a pumpkin risotto.”

**SipYourStyle.com.au  
September 2012**