



2011 d'ARENBERG THE HERMIT CRAB

Review Summary



90 pts – BEST BUY “Chester Osborn named this blend for the creatures on the beaches of McLaren Vale where he likes to drink it. And it tastes like the beach, combining the heat of McLaren Vale with spice and salt, the pungent citrus scent of viognier tamed by the nuttiness of marsanne. It tastes like it would get along with critters from the sea, particularly crab.”

Joshua Greene
Wine & Spirits
October 2013

90 pts – TOP 100 OUTSTANDING VALUES – SMART BUY “Fresh and lively, with a definite spicy edge to the pear and pineapple flavors, lingering with a hint of apricot on the open finish. Drink now.”

Harvey Steiman
Wine Spectator
August 31, 2013

90 pts “The An outstanding blend of 68% Viognier and 32% Marsanne, the 2011 d'Arenberg The Hermit Crab shows a light gold color to go with classic aromas of golden peach, mineral, honeysuckle, and floral nuances to go with a medium-bodied, juicy, fresh palate that has solid richness through the mid-palate, and excellent length. This is a perfect food wine and it should shine for 2-3 years.”

Jeb Dunnuck
The Rhone Report
March 2012

89 pts “Light, bright yellow. Peach, melon and ginger on the nose, with floral and lemon pith nuances emerging with aeration. Shows good heft and creamy texture, with sappy pit fruit flavors brightened by a citrus note. Finishes spicy, with a touch of warmth and good cling.”

Josh Raynolds
Stephen Tanzer's International Wine Cellar
July/August 2013



88 pts “Mid-gold; honeysuckle and grapefruit with a touch of fennel on the bouquet; the palate is fleshy and deeply textured, finishing with a certain level of gravitas.”

James Halliday
Australian Wine Companion
2014

GOLD MEDAL

Critics Challenge International Wine Competition
June 2013

Top 100 Wines

Sydney International Wine Competition 2013

“Lemon syrup nose with a heady, floral lift and sweet, fruit salad flavors. Easy to drink.”

Winestate Magazine
November 2012

