



## 2010 d'ARENBERG THE LUCKY LIZARD

### Review Summary



**93 pts** “Entices with a lift of cream and citrus on the nose, plus a healthy sliver of roasted cashew. The palate is suitably restrained and precise, with a deep, lingering intensity. Nice oak and fruit balance, with a zingy, crisp acid sustaining the length. One of the best under this label and certainly one of the tightest.”

**Ray Jordan**  
The Weekend West – “Stunning Century”  
March 2012

**90 pts – Very Good+** “This pale yellow colored Chardonnay from Australia opens with a mild tangerine and pear like bouquet. On the palate, this wine is medium bodied, very slightly acidic and fresh. The flavor profile is a tasty lemon with notes of mild pear and gently integrated oak. I also detected a hint of minerality, apple, and drop of honey. The finish is dry and its flavors show up nicely for quite some time after the wine is gone. This wine would pair well with chicken picatta.”

**Ken Hoggins**  
KensWineGuide.com  
July 24, 2013

**89 pts** “Light, green-tinged gold. Poached pear, tangerine, vanilla and toasty lees on the nose. Plush and open-knit, with deep orchard fruit flavors and a bracing jolt of lemon zest. Finishes smoky and long, leaving notes of honeydew and bitter pear skin behind.”

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

**89 pts** “Gives a pronounced tropical fruit nose of guava, green mangos and passion fruit with hints of peach kernels, toast and butterscotch. Medium bodied, it has a pleasantly silken texture in the mouth with refreshing acidity cutting through the ripe fruit flavors, finishing long and toasty. Drink it now to 2016.”

**Lisa Perrotti-Brown**  
eRobertParker.com  
February 2012



**87 pts** “Bright color; a ripe nectarine and peach bouquet; the palate is fleshy, forward and generous, with a cleansing lick of acidity to clean up the lizard's tail.”

**James Halliday**  
**Australian Wine Companion**  
**2012**

“Sweet fruit on the tongue, really appley and peachy. A great deal of seashell and green bean character. Toffee oak. This is really well done: pure fruit and excellent mineral complexity.”

**Richard Hemming**  
**JancisRobinson.com**  
**November 2011**

