



2009 d'ARENBERG THE LAUGHING MAGPIE

Review Summary



92 pts “By blending a touch of Viognier with the Shiraz, as in the custom in France’s Côte Rôtie, d’Arenberg has created a more layered wine compared to their super-value The Stump Jump. Both flowery and gamey, it is balanced, not bombastic. A wonderful lifted quality prevents it from being ponderous. Subtle peppery notes stud its appealing texture. If The Stump Jump is wool, this one is a very fine lambswool.”

Michael Apstein
WineReviewsOnline.com
October 8, 2013

91 pts “The 2009 The Laughing Magpie Shiraz Viognier contains 6% co-fermented Viognier. It presents a deep garnet-purple color and notes of blackberry and blueberry preserves with some raisins, violets, peach blossoms and baking spices. Rich, ripe, and nicely balanced, it’s full bodied with firm grainy tannins, crisp acid and a long finish. Drink it now to 2021+.”

Lisa Perrotti-Brown
eRobertParker.com, Issue #199
February 2012

91 pts “Bright color; highly perfumed bouquet of fresh blackberry, clove and roasted meat; the palate is medium bodied and lifted, much like the bouquet; a pleasurable wine.”

James Halliday
Australian Wine Companion
2012

91 pts “Bright purple. An exotic and expressive bouquet evokes blackberry, candied plum, violet and mocha, with spice and incense notes adding complexity. Sweet, juicy dark berry flavors show liqueur-like intensity and gain spiciness with aeration. A late note of white pepper adds bit and focus to the plump fruit qualities, which linger on the finish. This will drink very well young.”

Josh Raynolds
Stephen Tanzer’s International Wine Cellar
July/August 2011



89 pts “Filled with scents and flavors of black earth, cedar and dark fruit, this impressively full-bodied wine demands to be served with something similarly big and meaty. Despite its size, it’s open-knit and accessible, with just enough coarse tannins on the finish to cut the richness of beef steaks or braises.”

Joe Czerwinski
Wine Enthusiast
September 2013

88 pts “Juicy plums and blackberries on the nose, along with some coconut, chocolate and rose petals. I like the mouthfeel on this wine a lot, a rich and jammy but really creamy. Polished tannins, noticeable acid. Black cherry, plum, kirsch, it all tastes fresh and juicy. Notes of roasted coffee, braised meat and flower potpourri add complexity. 8% Viognier is co-fermented with the Syrah, and it really adds some freshness and floral tones.”

Isaac Baker
Terroirist.com
October 19, 2013

GOLD MEDAL

China Wine & Spirits Awards Best Value 2014

GOLD MEDAL

Houston Livestock & Rodeo International Wine Competition 2014

GOLD MEDAL

Houston Livestock & Rodeo International Wine Competition 2013

GOLD MEDAL “Chocolate, mocha, sweet fruit and nut aromas. Very complex, full-bodied and polished with a chewy freshness. Has freshness and elegance. Viognier adds perfume and smoothness.”

Decanter World Wine Awards 2011

TOP SHIRAZ PICK “A small amount of Viognier lifts the aromas of this plush McLaren Vale Shiraz.”

Ray Isle
Food & Wine – ‘In Defense of Australian Shiraz’
November 2012



“The wine is robust and concentrated with great intensity. The expressive palate reveals touches of raspberry, plum, blackcurrant and blueberry with underlying spice and just a hint of savory oak. The mineral silky tannins build nicely on the palate and provide good structure and impressive length.”

**The Beverage Analyst
July 2014**

“This wine is made with 8% viognier and is particularly fragrant, with a tasty and earthy spice and fine-grainy tannin sense to it. A fascinating sub-plot takes us into other offerings out of the McLaren Vale.”

**Tony Love
The Advertiser
April 2013**

“That this wine is named after two wild kookaburras who regularly visit the d’Arenberg home in the McLaren Vale is as much testament to the quirkiness of this family-owned enterprise as it is to the individuality of the wine itself. The combination of the (white) wine variety viognier adds perfumed notes of rose petals and apricots which adds to the dark fruit/chocolate/spice (black) characters imparted by the shiraz. White and black—hence the magpie! Get it?”

**The Medical Observer
November 2012**

“This 2009 vintage drop is bright purple and packs a full-flavored punch with hints of dark fruits such as blueberry and blackberry. There is a nice, lingering finish after it disappears down the hatch, too. The crisp but balanced taste suggests this wine is not only right to enjoy now but will get better with a few years in the cellar.”

**Cameron Best & Brett Smith
Geelong Advertiser
November 2012**

“A powerful structured wine with complex aromas and persistent chocolaty red currant flavors supported by firm, chewy tannins.”

**Winestate Magazine - World’s Greatest Syrah/Shiraz Challenge VII
October 2012**