



2012 d'ARENBERG THE HERMIT CRAB

Review Summary



94 pts “This wine just screams for seafood – in the best way possible. It even smells like the ocean, with hints of fresh sea spray intertwined with grilled white peach and spicy honeysuckle. On the palate, it's very crisp and vibrant, and delivers the slightest briny note with the fruit elements, and cleansing acidity that leaves the grilled peach and a bit of lime zest to refresh you for the next bite. Of what, you ask? Oysters, scallops or lemon-focused fish preps will work splendidly.”

Rich Cook, WineReviewOnline.com
September 23, 2014

94 pts/PLATINUM MEDAL

Sommelier Challenge International Wine Competition 2014

90 pts “Greenish yellow. Ripe peach and yellow plum on the deeply scented nose and in the mouth. Round and expansive, with a hint of lemon curd adding lift and focus. In an ample, intensely fruity but surprisingly lively style, finishing with nervy cut and a lingering note of honeydew melon.”

Josh Reynolds, Stephen Tanzer's International Wine Cellar
July/August 2014

90 pts – BEST BUY “Named for some of the marine life that contributed their shells to the limestone soils of McLaren Vale, this blend of Viognier and Marsanne focuses on the fruit that grows out of that soil, with tart apple and juicy orange flavors riding a gentle, downy texture. There's plenty of alcohol, but it's tamed by the fruit and a little chill. For Dungeness crab.”

Joshua Greene, Wine & Spirits
October 2014

89 pts “Tight, spicy and appealing, with pear and lychee flavors, well-modulated to fly smoothly on the medium-weight frame. Shows impressive persistence on the finish.”

Harvey Steiman, Wine Spectator
June 2014



88 pts – Very Good “This white gold colored white blend opens with a musty lemon bouquet with a hint of pineapple. On the palate, this wine light bodied, acidic and crisp. The flavor profile is a honeyed pear with notes of minerality. I also detected hints of golden delicious apple and apricot as well. The finish is dry and its acidity and flavors fade away nicely. This wine would be perfect with grilled swordfish skewers.”

Ken Hoggins, KensWineGuide.com
October 24, 2014

“The Viognier throws the first punch in this wonderfully aromatic wine with its lift of candied ginger and white nectarine notes. A deeper look unveils the more complex Marsanne characters of green papaya and pistachio. An abundance of stone fruits hold sway over the sumptuous attack and mid-palate. The Marsanne’s nuttiness makes the finish surprisingly savory.”

The Beverage Analyst
July 2014

