



2013 d'ARENBERG THE HERMIT CRAB

Review Summary



89 pts “Pale yellow. Dried lemon, green apple and jasmine on the spice-accented nose. Taut, nervy and focused on the palate, offering lively orchard and citrus fruit flavors that flesh out slowly with air. A gingery note adds bite to the clinging finish of this concentrated, vibrant blend.”

Josh Reynolds
Vinous
March 2016

89 pts “Sleek and silky, with pretty pear, floral and tropical fruit flavors, shaded with green leafy notes as the finish lingers.”

Harvey Steiman
Wine Spectator
August 2015

87 pts “Opening to warm apple tart, peaches and fresh hay with hints of honeysuckle, the 2013 The Hermit Crab Marsanne / Viognier is medium-bodied, slightly oily though has nice freshness on a pure palate that finishes medium to long.”

Lisa Perrotti-Brown
Robert Parker's The Wine Advocate
August 2015

4.5 Stars “A fabulous nose of exotic spice, floral notes and a salad bowl of peach, pear and tropical fruit set the table for a palate-bathing flow of lemon pie filling and Key lime interwoven with grilled pineapple, yellow peach and ripe pear. A true work of art, small parcels of fruit were basket-pressed, 3% wild-yeast fermented with 14% of Viognier aged in French and American oak. It's medium-full bodied with generous mouth feel and a lengthy, lip-smacking finish that layers on wisps of piquant ginger and sugared lemon peel. This is yet another masterpiece from artist/winemaker Chester Osborn”.

Vic Harradine
WineCurrant.com
September 1, 2015



“This wine was unlike anything I have ever had. Its scent seemed to change as I sipped it. First it had a distinct ocean smell which dissipated; then the taste was warm and smooth. It is a complex wine for the adventurous wine tasters who want something different.”

Frederick Thurber
The Wine Observer Blog
December 1, 2014

“McLaren Vale’s warm climate seems to suit these Rhone Valley white varieties better than more commonly encountered ones like chardonnay, riesling and sauvignon blanc. In past years d’Arenberg’s blend has often been predominantly marsanne with some viognier. In the warm 2013 vintage winemaker Chester Osborn bumped the viognier component up to 65 per cent. Although it isn’t so obvious in the aroma, the palate reveals viognier’s distinctive apricot like flavor. Fortunately, marsanne tempers this (it can be overwhelming in some wines), giving a tasty, full flavored wine, with a savory edge and rich, smooth palate.”

Chris Shanahan
Sunday Canberra Times
July 2014

