



2013 d'ARENBERG THE LUCKY LIZARD Review Summary



92 pts “Barrel-fermented and matured in used oak for 7 months. A decidedly fresh and zesty chardonnay with grapefruit and stone fruit contributing equally to the bouquet and palate, oak no more than a means of injecting texture and a little savory complexity.”

James Halliday
Australian Wine Companion
2016

91 pts “Brilliant yellow. At once vibrant and expansive on the nose, displaying an array of ripe citrus and orchard fruit aromas complicated by a suave floral nuance. Silky, focused pear and tangerine flavors are given lift and spine by juicy acidity and pick up a smoky mineral flourish on the back half. This concentrated, lively Chardonnay finishes with solid thrust and strong, mineral-driven persistence.”

Josh Raynolds
Vinous
March 2016

90 pts “Pretty textbook cool-climate Chardonnay here, from the lovely aromas of toasted grain, white peach and pineapple, to the balanced alcohol levels, medium body and vibrant, citrusy finish.”

Joe Czerwinski
Wine Enthusiast
June 2016

88 pts “Lip-smacking and intense, with orange sherbet and Meyer lemon flavors on a lithe body.”

MaryAnn Worobiec
WineSpectator.com
2016