



## 2011 d'ARENBERG THE LAUGHING MAGPIE

### Review Summary



**94 pts** “Has an unusually high percentage (10%) of co-fermented viognier, justified by the depth and complexity of the shiraz, and also by the unifying effect of completing the final third of the initial open fermentation in used French and American oak. It’s a remarkable outcome for the vintage, shrugging off the impact of the rain.”

**James Halliday**  
Australian Wine Companion  
2017

**90 pts** “Bright purple. High-pitched dark berry and violet aromas show good focus and a hint of vanilla. Round and seamless in texture, offering lithe blackberry and bitter cherry flavors and a hint of allspice. Finishes subtly sweet, with lingering boysenberry and violet qualities. The proportion of viognier here is pretty high by Australian standards.”

**Josh Raynolds**  
Stephen Tanzer’s International Wine Cellar  
July/August 2014

**88 pts** “Medium to deep garnet/purple, the 2011 The Laughing Magpie Shiraz / Viognier has intense aromas of cherries, black raspberries and plums with hints of roses, cedar and underbrush. Medium-bodied, it is open and accessible with good expression of red and black fruit with chewy tannins and some pepper in the medium to long finish.”

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