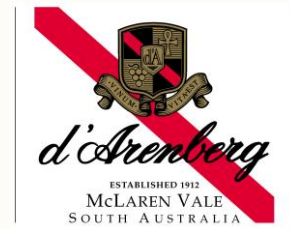




2011 d'ARENBERG THE WILD PIXIE Review Summary



91 pts “There are perfectly legal ways of building up the flavor and texture of wines from a wet vintage, and in any event McLaren Vale fared much better than the regions to the north. Co-fermentation with 4% roussanne was one of the several chosen by d’Arenberg to good effect, this a spicy, savory wine with enough fruit to provide balance and length.”

James Halliday
Australian Wine Companion
2017

90 pts “Deep garnet/purple, the 2011 The Wild Pixie has a nose of red currants, red and black cherries, crushed blackberries and pepper with a hint of vanilla. Medium to full-bodied with good concentration, the palate has exuberant red and black berry flavors, a solid frame of grainy tannins and a long finish.”

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

89 pts “Bright violet color. Spicy, high-pitched aromas of fresh cherry and cassis, with a hint of mintiness building in the glass. Shows good focus and energy to its bitter cherry and dark berry flavors, with a smoky note adding complexity. Finishes with good lift and cut, leaving a peppery quality behind.”

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