



2015 d'ARENBERG THE HERMIT CRAB VIOGNIER MARSANNE

WINEMAKER:	Chester Osborn
REGION:	McLaren Vale, South Australia
VARIETALS:	Viognier (58%), Marsanne (42%)
MATURATION:	8% in seasoned French and American oak for 8 months
ANALYSIS:	13.1% alc/vol 6.7 g/L TA 3.25 pH

THE ART OF BEING DIFFERENT:

Many of McLaren Vale's vineyards are on free-draining soils underlain with limestone, formed by the calcareous remains of the local marine fauna including the Hermit Crab, a reclusive little creature that inhabits the cast-off shells of others. Thus the Osborn family thought the name appropriate for this blend, as it is best enjoyed with shellfish and seafood dishes.

WINEMAKING:

Small batches of grapes were crushed and transferred to stainless steel basket presses. Fermentation was long and moderately cool to retain fresh fruit characters. 3% underwent wild fermentation for extra complexity. 14% of the Viognier was fermented in seasoned French and American Oak to add mouth feel and support the subtle Viognier tannins. Both components received similar treatment, but were not blended until the final stages of the winemaking process.

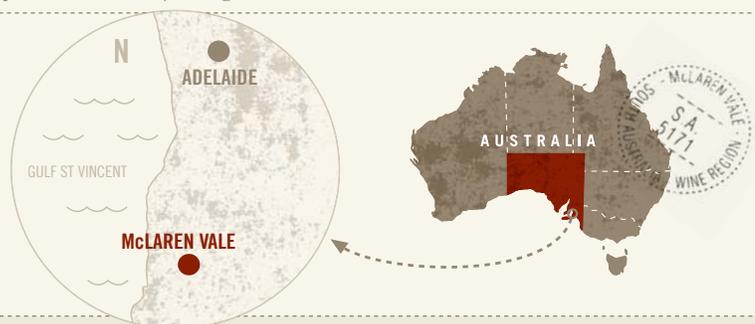
TASTING NOTES:

Wonderfully aromatic and covers a broad spectrum of characters from white stone fruits and citrus through to ginger, spice and raw nuts. The palate is equally as giving with good fruit generosity, well etched, crisp acidity and a super fine grapefruit pith like phenolic tail. The overall combination of these features deliver a fruit driven wine that tails off to a long, savory and mouth-watering finish. A versatile wine that can be equally enjoyed on its own, aperitif style, or with a wide range of spicy foods, white meat and seafood focused dishes.

CRITICAL ACCLAIM: 89 pts Wine Enthusiast

ABOUT d'ARENBERG

One of the undisputed kings of Australian Shiraz and Rhone varietals, d'Arenberg has managed to turn individuality into an art form by doing a whole lot of little things differently. The original vineyards were established by Joseph Osborn in 1912 in the McLaren Vale region of South Australia. A century on, the estate has grown to 345 acres, and the mantle now rests with fourth-generation winemaker Chester Osborn. By maintaining a focus on traditional winemaking and nurturing their old-vine material, the Osborn clan has successfully established themselves as one of the country's leading producers of concentrated, characterful wines. Ranked as one of the Top 100 Wineries and Top Value Brands in the world by Wine & Spirits Magazine in 2013, this reputation is clearly recognized worldwide.



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