

2015 d'ARENBERG THE HERMIT CRAB

Review Summary



93 pts “Light golden wine featuring pears and apricots, perfect with an Indian curry. Something a little different for the normal chardonnay drinkers to try. Excellent value.”

Peter Chapman, Toowoomba Chronicle
February 2017

89 pts – Very Good “This bright yellow colored Viognier and Marsanne blend from Australia opens with a fragrant pineapple and lemon bouquet. On the palate, this wine is medium bodied, lively and brisk. At the same time, it is mouthwatering. The flavor profile is a mineral influenced green apple with notes of white pepper and pineapple. I also detected a faint hints of apricot towards the end. The finish is dry and very refreshing.”

Ken Hoggins, KensWineGuide.com
April 7, 2017

89 pts “This is medium to full in body and rounded in the mouth, with loads of yellow plum and ripe pineapple flavors. It’s not the most complex wine, but offers a satisfying mouthful of fruit and solid length.”

Joe Czerwinski, Wine Enthusiast
April 2017

87 pts “Opening with warm peach, spiced pears and aniseed notes, the 2015 The Hermit Crab Marsanne / Viognier is light-bodied and dry with plenty of crisp, refreshing zing to complement the spiciness in the persistent finish.”

Lisa Perrotti-Brown, Robert Parker’s The Wine Advocate
August 31, 2016

DOUBLE GOLD MEDAL

China Wine & Spirits Awards ‘Best Value’ 2017

GOLD MEDAL

New Zealand International Wine Show 2016