

2016 d'ARENBERG THE HERMIT CRAB

Review Summary



94 pts “Attractive green gold color, a sexy musk nose, full ripe and rich but with enough acid to keep it all in check.”

Tony Keys
The Key Report
June 10, 2017

92 pts/Tony Love's Top 100 Wines of 2017 “From the vales where red Rhone varieties dominate the landscape, this crazy little white makes so much ancestral sense as both varieties are native as well to south-eastern France. There's a faint copper tinge to the color, an attractive sub-tropical fruit salad waft of aromas, mouth-pleasing, richer textural feels and a finishing lift of apricot and musk sticks. Great value.”

Tony Love
The Advertiser
July 17, 2017

91 pts/BEST BUY “Chester Osborn manages to produce a cool and juicy white from the warm climes of McLaren Vale, particularly in 2016, when rain in late January refreshed the vines. He focuses this blend on the fruit grown in free-draining soils over limestone, once a seabed built by the shells of creatures like hermit crabs. Early-harvested fruit provides brightness to the richer fruit left to ripen later. The wine has the crispness of Asian pear to balance the fuller notes of peach and smoky chamomile. Chill it for Dungeness crab.”

Joshua Greene
Wine & Spirits Magazine
February 2018

90 pts “The Hermit Crab Viognier Marsanne shows distinct viognier aromas - orange blossom and apricot - but tamed by marsanne's citrus and touch of acidity. ‘A very attractive, complex bouquet, honey and spices, toasted nuts,’ (Huon) Hooke said. ‘The palate is rich and unctuous, soft and silky textured with sweet fruit galore lifted by a well-managed hint of residual sugar. It's well-balanced and a real crowdpleaser. Amazing value.’

Toni Patterson
Australian Gourmet Traveller Wine
November 2017



90 pts "A consistently good white, and so it goes with the 2016 edition. Medium-full. Oily and richly aromatic. Vibrant orange and tropical fruit joined by overtones of honey, candied ginger, lanolin, field flowers and white pepper. Contact with oak adds length and depth, yet this retains a fruity, musky, lively character. Impressive for the price."

Beppi Crosariol
The Globe and Mail
August 30, 2017

89 pts "This wine offers waxy lemon, apricot pit and ginger spice on the nose, followed by a round and rich palate that's balanced by just enough acidity to keep things fresh. The finish shows some oak spice and nuttiness, along with more ripe lemon and stone fruit flavors."

Christina Pickard
Wine Enthusiast
June 2018

87 pts "Firm and focused up front, with almond skin, pear and melon flavors and a whiff of lanolin. Finishes with a generous rush of peach and fresh ginger notes."

MaryAnn Worobiec
WineSpectator.com
2018

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China Wine & Spirits Awards – Best Value 2018

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2018 Rodeo Uncorked! International Wine Competition

"A partially barrel-fermented blend of Viognier and Marsanne, The Hermit Crab is crafted in a style familiar to New World Chardonnay lovers, with notes of fruit and oak, but it can also introduce drinkers to these lesser known varieties. Alisha Blackwell-Calvert, the Reeds [American Table] sommelier, says real magic happens when the wine is served with chef Matthew Daughaday's exceedingly popular mushroom lasagna. 'This wine crushes it on its own,' Blackwell-Calvert says, 'but paired with the right dish, its true potential shows.' The record number of glasses of The Hermit Crab sold in one service stands at 30—that's a total of six bottles—but Blackwell-Calvert notes that the restaurant typically runs through two bottles a day."

Courtney Schiessl
"20 Wines That Crush It by the Glass" – SevenFifty Daily
October 9, 2018