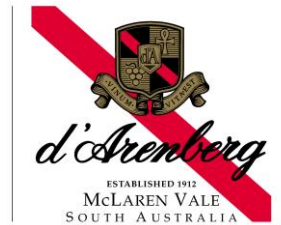


2017 d'ARENBERG THE HERMIT CRAB

Review Summary



89 pts “A crisp, mouthwatering white, with refreshing peach, melon and tangerine flavors. A note of lanolin lingers. Viognier and Marsanne.”

MaryAnn Worobiec, Wine Spectator
August 2019

89 pts “The viognier leads this along with ripe apricots and ginger. The palate delivers an assertive twist of marsanne’s lemon punch.”

Nick Stock, JamesSuckling.com
August 15, 2018

88 pts/Best Buy “Chester Osborn focuses this blend on viognier (84 percent), with some marsanne to add earthy savor. It’s warm and tropically ripe, a mango-scented white to chill for grilled seafood sausages.”

Joshua Greene, Wine & Spirits Magazine
October 2019

88 pts “d’Arenberg’s 2017 The Hermit Crab Viognier / Marsanne is vaguely floral, in an orange-blossom way, with more assertive notes of grapefruit pith and melon. It’s medium to full-bodied, with a rich, oily texture and a round, generous mouthfeel balanced by citrus pith on the finish.”

Joe Czerwinski, Robert Parker Wine Advocate
September 2018

Wine of the Week “If this isn’t one of the best-value white wines out there, then I walk like an Egyptian. Often overlooked given the massive range of wines produced by d’Arenberg in McLaren Vale, this blend of viognier and marsanne, two varieties originally from the Rhone Valley in France, shines when matched with food. The fruit is basket-pressed with a small proportion matured in older oak and the end result is a wine that manages to be both refreshing and texturally interesting. Think candied fruit and nut characters with a dry finish and crisp acid. Impressive.”

Winsor Dobbins, WinsorsChoice.blogspot.com
June 16, 2018