



2007 d'ARENBERG THE LUCKY LIZARD Review Summary



94 pts - TOP AUSSIE WHITE “I don't think I've seen a better Chardonnay from red wine specialist Chester Osborn. This is a cracker. Lovely smooth, seamless texture; fine structure and balance; lingering aftertaste. Stylish stuff from the Adelaide Hills.”

Huon Hooke
The Sydney Morning Herald, November 2008

94 pts “Light in flavour to start but well balanced; the flavour builds as the wine travels. It really comes together at the back of the palate and the aftertaste is long and satisfying. Also worked well with food.”

Tony Keys
The Key Review of Wines, December 2008

93 pts “Rich, creamy fruit notes signal very smartly worked fruit for this McLaren Vale producer, with a delicate herbal layer underneath intense yellow nectarine flavours kept fresh with a crisp lift of acidity and chalky texture through the palate. Quite smart also at \$16.95 is a dual regional Olive Grove Chardonnay.”

Tony Love
The Advertiser, November 2008

91 pts “d'Arenberg is better known for its red wines, but this promising effort from the Adelaide Hills is one to watch. Vanilla and custardy notes mark the nose, while the flavors turn toasty and cereal-like, backed by plenty of mixed citrus fruit. It's not overly rich or ripe, but has long, mouthwatering finish.”

Joe Czerwinski, Wine Enthusiast
June 2009

90 pts “Tangy grapefruit dominant, plus some stone fruit; subtle oak; has good length and thrust.”

James Halliday
2009 Australian Wine Companion

90 pts “The 2007 The Lucky Lizard Chardonnay was barrel-fermented and aged for eight months in French oak, 35% new. It is light straw-colored with a nose redolent of baked Granny Smith apples. Creamy and layered on the palate, it has excellent depth and concentrations and should drink well over the next two years.”

Robert Parker, eRobertParker.com
February 2009



89 pts “Gold-tinged straw. Smoky orchard fruits and toasty lees on the nose, with a light vanilla undertone. Poached pear and apple flavors coat the palate and are braced by gentle acidity, which adds back-end snap. A rich, fleshy style, but not heavy.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
Sept/Oct 2008

Gold Medal

2008 Royal Adelaide Wine Show

“Pale gold, nearly colorless in the glass, this wine smells of cold cream and buttered baguette. In the mouth it offers lemon juice and lemon zest, with a wonderful underlying minerality. Only 30% new oak, the rest well used barrels, and about 5% fermented with natural yeasts in barrel. Nice finish. Score: around 9.”

Alder Yarrow, Vinography.com
April 10, 2010