



## 2006 d'ARENBERG THE MONEY SPIDER

### Review Summary



**89 pts** “Pale yellow. Fresh melon, peach and pear aromas are brightened by minerals and quinine; not your typical dried-fruit roussanne bouquet. Fleshy melon and pit fruit flavors are gently supported by fresh acid and mineral notes. Fleshes out on the finish, which features a ripe honeydew quality and very good cling. This easy-to-drink wine would be great with spicy foods. But I would never have guessed roussanne.”

Stephen Tanzer's International Wine Cellar  
July/August 2007, Issue 133

**88 pts** “The 2006 The Money Spider Roussanne saw a small portion of the wine fermented in French oak. It is medium straw-colored with aromas and flavors of honeysuckle, citrus oil, white peach, and gooseberry. Supple-textured with excellent depth of flavor, the wine is nicely balanced and has several years of aging potential although it can be enjoyed now.”

Robert Parker's The Wine Advocate  
October 2007, Issue 173