



2011 d'ARENBERG THE LUCKY LIZARD Review Summary



92 pts “How a chardonnay can be 'lightly crushed' and 'gently pressed' I don't know, but these grapes, it seems, were so treated before barrel fermentation and 10 months in French oak, followed by a selection of the best barrels. The problem is that the acidity takes this wine towards sauvignon blanc territory, even if it gives great freshness to the palate and finish.”

James Halliday
Australian Wine Companion
2015

91 pts “Citrusy and brisk with tightly focused scents of lemon blossoms and chamomile flowers, this is light in the middle with flavors of rolled oats and oranges. Lemon-crisp acidity balances the touch of sweetness in the end, making this a match for grilled calamari.”

Joshua Greene
Wine & Spirits
October 2013

90 pts – Editors' Choice “Despite this wine's modest alcohol level, it delivers ample richness and flavor. Hints of toast and roasted nuts frame vibrant citrus fruit and a touch of white peach. It's intense and invigorating, with a burst of fresh citrus echoing on the finish.”

Joe Czerwinski
Wine Enthusiast
March 2015

90 pts “Light yellow. High-pitched aromas of lemon, pear skin and chalky minerals. Fresh orange and honeysuckle flavors, complemented by a spicy quality, show a chewy, tactile quality and very good focus. Finishes dry and long, with lingering floral and spice notes and firm grip. No excess fat here.”

Josh Raynolds
Stephen Tanzer's International Wine Cellar
July/August 2013