



2013 d'ARENBERG THE MONEY SPIDER

Review Summary



91 pts “Light, bright gold. Vibrant dried lemon, fig and pear skin scents are complemented by deeper-pitched suggestions of honey and marzipan. Smooth, broad and fleshy, with concentrated orchard and pit fruit flavors sharpened by a hint of gingery spices. Quite lively given its density, this Roussanne finishes with firm grip and an intense mineral quality.”

Josh Raynolds
Vinous
March 2016

88 pts “Honeyed pear and peach flavors are appealing and juicy, with yellow-raisin accents and a smooth, light frame.”

MaryAnn Worobiec
WineSpectator.com
2016

88 pts “Quite floral and noticeably textural, with melon and tropical fruits ready to be tucked into. Medium intensity and generally attractive.”

James Halliday
Australian Wine Companion
2016

87 pts “The 2013 The Money Spider Roussanne has a neutral, bruised apple and baked pear nose with accents of yeast and a touch of acacia honey. Dry, medium-bodied and offering a pleasant texture, it remains restrained in the mouth and finishes medium to long.”

Lisa Perrotti-Brown
Robert Parker's The Wine Advocate
August 2015