



2015 d'ARENBERG THE MONEY SPIDER

Review Summary



92 pts “Pale gold. Orange, nectarine and pear nectar aromas are complemented by suave floral and chalky mineral accents. Silky and expansive in the mouth, offering concentrated, mineral-tinged poached pear and cling peach flavors that pick up honey and ginger qualities as the wine opens up. Sappy and seamless in texture but surprisingly energetic as well, showing solid closing thrust and lingering suggestions of honeysuckle and candied pit fruits.”

Josh Raynolds
Vinous
October 2017

88 pts “The key to the ongoing success of the variety will depend on the way it develops with (say) 5 years in bottle.”

James Halliday
Australian Wine Companion
October 2016