

2017 d'ARENBERG THE HERMIT CRAB

Review Summary



90 pts “Fragrant and floral this bright McLaren Vale blend has been crafted using various different fermentation methods; 4% is ‘wild’, 15% of the Viognier is fermented in aged oak to add body and texture. The result is a punchy, fruit-driven wine with tinned pineapple and ripe mango, white pepper spice and ginger all stitched together with a pithy acidity. Tremendous value for money.”

Chris Wilson
Decanter
October 5, 2019

89 pts – Very Good+ “This white gold colored Viognier based blend from Australia opens with a pineapple with hints of almond and lemon verbena. On the palate, this wine is medium bodied, balanced and round. The flavor profile is tangerine and apricot blend with hints of minerality, lime and a touch of yellow grapefruit at the very end. The finish has nice length and is quite refreshing. This wine would pair well with Pad Thai with chicken and shrimp.”

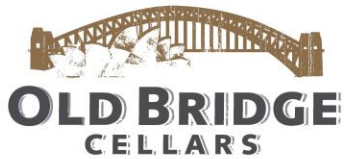
Ken Hoggins
KensWineGuide.com
October 7, 2019

89 pts “A crisp, mouthwatering white, with refreshing peach, melon and tangerine flavors. A note of lanolin lingers. Viognier and Marsanne.”

MaryAnn Worobiec
Wine Spectator
August 2019

89 pts “The viognier leads this along with ripe apricots and ginger. The palate delivers an assertive twist of marsanne’s lemon punch.”

Nick Stock
JamesSuckling.com
August 15, 2018



88 pts/Best Buy “Chester Osborn focuses this blend on viognier (84 percent), with some marsanne to add earthy savor. It’s warm and tropically ripe, a mango-scented white to chill for grilled seafood sausages.”

Joshua Greene
Wine & Spirits Magazine
October 2019

88 pts “d’Arenberg’s 2017 The Hermit Crab Viognier / Marsanne is vaguely floral, in an orange-blossom way, with more assertive notes of grapefruit pith and melon. It’s medium to full-bodied, with a rich, oily texture and a round, generous mouthfeel balanced by citrus pith on the finish.”

Joe Czerwinski
Robert Parker Wine Advocate
September 2018

Wine of the Week “If this isn’t one of the best-value white wines out there, then I walk like an Egyptian. Often overlooked given the massive range of wines produced by d’Arenberg in McLaren Vale, this blend of viognier and marsanne, two varieties originally from the Rhone Valley in France, shines when matched with food. The fruit is basket-pressed with a small proportion matured in older oak and the end result is a wine that manages to be both refreshing and texturally interesting. Think candied fruit and nut characters with a dry finish and crisp acid. Impressive.”

Winsor Dobbin
WinsorsChoice.blogspot.com
June 16, 2018