

2018 d'ARENBERG THE HERMIT CRAB

Review Summary



93 pts “Density and freshness to the layered and delicious white that shows cream, lemon-curd, cooked-pear and sliced-apple character. Medium to full body. Flavorful finish.”

Nick Stock
JamesSuckling.com
June 26, 2019

91 pts/BEST BUY/YEAR'S BEST MCLAREN VALE

“Scents of pale yellow cherries and white cranberries fill this generous blend of marsanne and viognier. It has the oiliness of lemon rind, as well as a lanolin fatness that’s moderated by the spicy grape-skin tannins. Chill it for meaty roast fish.”

Joshua Greene
Wine & Spirits Magazine
February 2020

91 pts/VERY GOOD+ “Scents of pale yellow cherries and white cranberries fill this generous blend of marsanne and viognier. It has the oiliness of lemon rind, as well as a lanolin fatness that’s moderated by the spicy grape-skin tannins. Chill it for meaty roast fish.”

Ken Hoggins
Ken’s Wine Guide
June 17, 2020

90 pts/TOP VALUE/VALUE PICK OF THE WEEK “Effusive, juicy and ripe, with peach, apricot and melon flavors that are generous and plump. Floral and spice notes emerge on the finish. Shows terrific harmony and persistence.”

MaryAnn Worobiec
Wine Spectator
May 13, 2020



88 pts “d’Arenberg’s 2018 The Hermit Crab Viognier Marsanne shows some delicate floral notes on the nose, followed by scents of melon and spice. A small proportion of the blend is fermented and aged in used French oak, adding a touch of creaminess to the medium-bodied palate, while the finish turns silky, the melon flavors slowly fading away. I nearly always prefer to drink these sorts of aromatic blends in their youth, and this one is no exception.”

Joe Czerwinski
Robert Parker Wine Advocate
May 14, 2020

“One of the less fancifully named of winemaker Chester Osborn’s many wines (“The Solipsistic Snollygoster,” anyone?), this blend of white Rhone varieties offers lots of engaging peach-melon flavor and a crisp, lively finish.”

Ray Isle
Food and Wine
September 21, 2020

GOLD MEDAL

China Wine & Spirits Awards
2019