

D'ARENBERG THE HERMIT CRAB VIOGNIER/MARSANNE 2005 75CL

Product ID:
14ARE4B2005

Vintage:
2005

Region:
SOUTH AUSTRALIA

Country of origin:
AUSTRALIA

Grape Varieties:
70% Viognier, 30% Marsanne

Style:
FRUITY WHITE

Wine Maker:
Phillip Dean, Chester Osborn

Alcohol by vol:
13.5



Tasting Notes:

"...juicy apricots, tangy lime-zest flavours and a dry, pithy finish" Susy Atkins, Sunday Telegraph

Press Coverage:

"Lots of fresh flowers and a lush aroma of tropical fruits, pears pineapples and stonefruits. Nectarines, apricots and white peach run onto the palate with a drying finish of grapefruits and minerals and an emphasis on cashews and butterscotch."

, TheDailyRecord - 24/11/2007

"A blend of 70% Viognier and 30% Marsanne, the lovely 2005 Hermit Crab exhibits notes of honeysuckle, apple blossom, and litchi nuts in its medium-bodied, dry, exuberant, even flamboyant style. It also displays some restraint and elegance. Drink it over the next 1-2 years."

Robert Parker Jr, The Wine Advocate - 2006-11-01

"This has notes of honeysuckle on the nose and palate, but it is definitely dry with a rich, silky texture and good depth of flavour."

Christine Austin, Yorkshire Post - 2006-10-30

Producer Information:

Joseph Rowe Osborn, founder of d'Arenberg and patron of the turf, bought his first McLaren Vale vineyards with the winnings of his racehorse, Footbolt, whose name lives on in Shiraz form. His grandson d'Arry and great-grandson Chester inherited the business and have built it into one of Australia's best loved wineries. The last decade has seen Chester develop a range of white wines every bit as individual and thrilling as the reds with which the company made its name. With the iconic red stripe labels and funky names d'Arenberg's wines have a loyal following, eager for more of the rich, concentrated fruit for which they are famous.



For more information on
our stand out wines visit
www.bibendum-wine.co.uk

