

# VINO FINO

Explore a World of Wine

## d'ARENBERG THE HERMIT CRAB VIOGNIER / MARSANNE 2023

HOT  
PRICE



VINO  
VALUE

TOP  
SELLER

\$17.99

**Great Buying!** Crawl out of your shell and try this great value and delicious Rhone style blend from McLaren Vale



Product Code:	6612	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	South Australia	Volume:	750ml
Sub Region:	McLaren Vale	Alcohol:	14.0%
Style:	White	Grape:	57% Viognier, 43% Marsanne
Variety:	Rhone Blend (White)		



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### TASTING NOTES

**Gold Medal - New Zealand International Wine Show 2024**

*This Gold medal winning wine has quite a following at Vino Fino, especially when it is on a deal like this.*

We reckon d'Arenberg are not only the masters of great wine names, but of having some of the best value/quality around. There are no shortcuts taken in the production of any of the wines - low yields, foot trodden, basket pressed all make for seriously good wines.

# VINO FINO

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Crawl out of your Chardonnay, Sauvignon or Gris shell and try something a little off to the side. This Rhône blend from the McLaren Vale is just thing to keep you comfortable moving out of your comfort zone. It has delicious flavours, wonderful texture and makes for a cracking glass of wine.

The two white Rhône grape varieties marry together very well here, with the apricot stone fruit, ginger peel flavours of the Viognier being balanced by the lemon/orange pith flavours added from the Marsanne. Medium bodied with a touch of juicy acidity adding freshness.

## Winery notes (2023 Vintage)

"Many of McLaren Vale's vineyards are on free-draining soils underlain with limestone, formed by the calcareous remains of the local marine fauna. One such creature was the Hermit Crab, a reclusive little crustacean that inhabits the cast-off shells of others. The Osborn family thought the name appropriate for this, McLaren Vale's first ever blend of Viognier and Marsanne. "Hermit" is also an abbreviation for the French appellation where the Marsanne grape variety dominates.

Small batches of grapes are crushed gently and transferred to stainless steel basket presses. Fermentation is long and moderately cool to retain fresh fruit characters. About 4% underwent wild fermentation for extra complexity. 14% of the Viognier is fermented in aged French Oak to add mouth feel and support the subtle Viognier tannins. The Marsanne component received similar treatment, but was not blended until the final stages of the winemaking process.

One of the most surprising white blends shines again. Vibrant translucent green to gold colour. Extremely fragrant on the nose with a floral mix of jasmine and tropical fruits where pineapple and nashi pears are complemented with a scent of chamomile. On the palate there is an array of intense stone fruits with apricots, nectarines and white peach. The finish is fresh and well balanced, complemented by a unique and exotic spicy candied ginger that makes this wine irresistible. Lovely by itself but also a perfect companion to seafood and Asian cuisine in general. Absolutely a high quality wine for its price range."

## 92/100 Cameron Douglas MS, August 2024 (2023 Vintage)

"An exciting style with a bouquet of flowers and pomaceous fruits, apricot and white nectarine, a sea air quality and apple. Medium weighted with a decent line of acidity and freshness, flavours mirror the bouquet highlighted by a gentle white spice quality. Clay and sand mineral flavours then a return to the fresh fruits, a lovely wine with personality and length. Best drinking from day of purchase through 2028. Fantastic value!"

## 91/100 JamesSuckling.com (2023 Vintage)

"Generous aromas of green melon, orange blossoms, yellow apples and peaches. The palate is medium-to full-bodied with a generous texture, giving flavours of peaches, honeysuckle and green apples. Made from 57% viognier and 43% marsanne."

## 91/100 Wine Spectator, USA (2023 Vintage)

"Fragrant and floral, offering a pretty mix of lemon blossom, honeysuckle and tangerine notes on a delicate, juicy frame, with details of wildflower honey, peach and apricot, plus a squeeze of lime on the fresh and expressive finish. Viognier and Marsanne."

## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch