

VINO FINO

Explore a World of Wine

d'ARENBERG THE HERMIT CRAB VIOGNIER / MARSANNE 2025

HOT
PRICE

93

PRICE
DROP

VINO
VALUE

TOP
SELLER



\$16.99

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:	60% Viognier, 40% Marsanne
Variety:	Rhone Blend (White)		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

This Rhône-inspired Australian white 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.

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

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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 (2025 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.

Bright straw with glints of gold. Lifted aromatics of white peach skin, orange blossom and lemon sherbet mingle with hints of fresh ginger and chamomile. The palate is expressive and energetic, showing nectarine, ripe pear and melon layered with a touch of pineapple and citrus zest. Compared to the previous vintage, the warmer and drier season has delivered more concentration while retaining a lively line of acidity, giving clarity and definition to the generous fruit. A subtle savoury edge and gentle spice carry through the mid-palate before finishing long, fresh and mouth-watering. Serve well chilled. A natural partner to seafood, aromatic salads and lightly spiced Asian dishes, where the texture and freshness sit comfortably alongside fragrant flavours."

93/100 Ken Gargett, WinePilot.com, May 2026 (2025 Vintage)

"An intriguing blend based on these Rhone varieties, which is brilliant value. The team put 4% of the juice through a wild fermentation in order to enhance the complexity. 14% of the Viognier was fermented in older French oak for textural reasons. The Marsanne underwent a similar process and was blended with the Viognier towards the end of the winemaking. The fruit was from McLaren Vale. The final blend was 60% Viognier and 40% Marsanne. Maturation was for eight months. A deep gold/straw hue, the nose is delightfully fragrant with hints of apricot skins, stone fruits, ginger and lemongrass. Beautifully perfumed. The gentle, almost elegant nose morphs into something much more powerful on the palate. There is good length here with some serious intensity. The textural aspect is an undoubted highlight. Delicious drinking, fabulous buying and a wine which will continue to provide pleasure for the next four years at a minimum."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

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

VISIT VINO FINO

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