



2004 d'Arenberg The Hermit Crab

63% Viognier / 37% Marsanne

Since 1912 the Osborn Family have tended the 19th century vineyards at their d'Arenberg winery, located in McLaren Vale, South Australia



The Name

The close proximity of the vineyards to the Gulf St. Vincent induces a beneficial cooling effect on the grapes. 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 to this day inhabits the cast-off shells of others.

The Osborn family thought the name appropriate for this, McLaren Vale's first ever Marsanne Viognier blend and the fact that "Hermit" is an abbreviation for the name of the region in France where the Marsanne grape variety dominates.

The Vintage

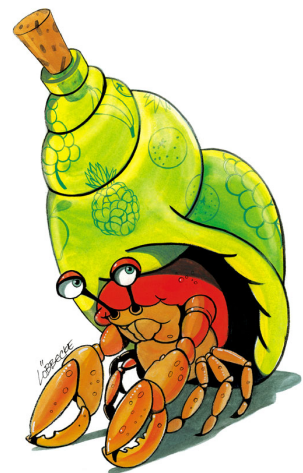
Winter rains were lacking during the 2004 season. This, coupled with the primary bud necrosis from the effects of the poor spring the year before, resulted in very low yields. Scattered showers through summer kept freshness and fragrance in the grapes from the dry grown vines.

The Winemaking

The grapes, once crushed were settled in tank before being basket pressed which ensures the gentle extraction of these varieties delicate fruit characters. The Marsanne is fermentation in tank to retain its more herbaceous and nutty characters while the Viognier is fermented in both tank and barrique to enable a wide spectrum of tropical and stonefruits characters.

The Characteristics

The blend works very well producing wines that are hugely expressive. Generous rich flavoured style. Lots of fresh flower and a lush glycerol flavour of tropical fruits, pears, pineapples and stonefruits (nectarines, apricot and white peach running right through the palate with a drying finish of grapefruits and minerals finish. This wine will mature into the medium-term, producing a rich, rolling, generous and complex wine with an emphasis on cashews and butterscotch, while still retaining a fragrant, mineral character balanced by long, clean, refreshing acidity.



Artist Eric Labbeke ©

Technical Information

Harvest Dates

13 Mar-16 Apr 04

Residual Sugar

1.6 g/L

Chief Winemaker

Chester d'Arenberg Osborn

Oak Maturation

Old French Oak Barriques

Alcohol by Vol

14.5% alc/ vol

Senior Winemaker

Philip Dean

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