d'Arenberg

The Hermit Crab Viognier/Marsanne 2024



WHITE STILL WINE | AUSTRALIA | SOUTH REGION | SUITABLE FOR VEGANS

TASTING NOTE

The nose of this wine displays an enticing mix of white stone fruits and sweet pineapple with an underlying hint of ginger. The palate is luscious and flavoursome, again nectarine and peach are prominent, with a twist of candied citrus rind.These sweet flavours evolve through the palate into more savoury flavours reminiscent of raw almonds and spice. A generous, textural wine with surprising finesse on the finish.

VITICULTURE

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.

FOOD MATCHING

Aperitif, shell fish and seafood.

SIZE	75cl
VINTAGE	2024
ABV	14%
GRAPE VARIETIES	Viognier (66%), Marsanne (34%)
CLOSURE	Screw cap
SKU CODE	A7116124
EXPRESSION	White, Round and Fruity
COUNTRY	Australia
REGION	South Region
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.36
TOTAL ACIDITY	5.8g/l Tartaric
RESIDUAL SUGAR	2.7g/l
SKU	A7116124