



<i>Harvest dates</i>	<i>20 Feb - 28 Mar</i>
<i>Alcohol</i>	<i>13%</i>
<i>Residual sugar</i>	<i>3.8 g/l</i>
<i>Titrateable acid</i>	<i>6.2</i>
<i>pH</i>	<i>3..28</i>
<i>Oak maturation</i>	<i>8 months</i>
<i>Chief Winemaker</i>	<i>Chester Osborn</i>
<i>Senior Winemaker</i>	<i>Jack Walton</i>

# The Hermit Crab

## Viognier Marsanne 2013

*McLaren Vale, Viognier (65%) Marsanne (35%)*

### *The Name*

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 of Hermitage, where the Marsanne grape variety dominates.



### *The Vintage*

Great winter rains set the vines up well last year, followed by a very dry spring and summer with no heatwaves. The initial fruit development was fantastic, the first white grapes to be picked showed incredible levels of natural acidity coupled with good fruit ripeness unlike anything we've seen for a long time.

Just prior to picking the first red grapes there was three days of reasonably high temperatures, which accelerated sugar ripening and meant the winery was filled in record time. A lot of the red grapes from that period are particularly rich with intense tannin and dark fruit characters - a great vintage for reds and whites alike.

### *The Winemaking*

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 3% underwent wild fermentation for extra complexity. 14% of the Viognier is fermented in aged French and American Oak to add mouth feel and support the subtle Viognier tannins.

The Viognier and Marsanne components received similar treatment, but are not blended until the final stages of the winemaking process.

### *The Characteristics*

The nose of this wine displays an enticing mix of white stonefruits 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 a surprising finesse on the finish