

THE HERMIT CRAB

Viognier Marsanne 2015

McLaren Vale, Viognier (58%) Marsanne (42%)



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 Characteristics

Wonderfully aromatic and covers a broad spectrum of characters from white stone fruits and citrus through to ginger, spice and raw nuts. The palate is equally as giving with good fruit generosity, well etched, crisp acidity and a super fine grapefruit pith like phenolic tail. The overall combination of these features deliver a fruit driven wine that tails off to a long, savoury and mouth-watering finish. A versatile wine that can be equally enjoyed on its own, aperitif style, or with a wide range of spicy foods, white meat and seafood focused dishes.

The Vintage

A wet winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour, richness and balanced tannins. Vintage started on 30 January, the earliest start on record by one day.

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 4% 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.



Harvest dates	13 Feb - 24 Mar	Alcohol	13.1%
Residual sugar	5.2 g/L	Titrateable acid	6.7
pH	3.25	Oak maturation	8 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton