



d'Arenberg



# THE MONEY SPIDER

## Roussanne 2019

McLaren Vale, Roussanne (100%)

### The Name

The first crop of Roussanne from the 2000 vintage was covered in tiny 'Money Spiders'. Popular belief is that kindness to these creatures will bring good luck, so Chester refrained from sending the spiders to their death. By the next year the Money Spiders had relocated, making the first release of this wine in 2001.

### The Characteristics

There's a real 'standing in a field during spring' vibe to this wine. Lots of golden sunshine, cut-straw, and yellow peach flavours. It's round, and generous, with substantial palate weight and mouth feel. It's rich, toasty, and opulent.

### The Vintage

Winter was quite dry, with sporadic light showers that didn't penetrate the soil very deeply. This impacted budburst but was managed with some irrigation. During spring there was quite a strong wind event around the time of flowering, which upset some of the growth, especially in Shiraz. Summer was hot, with an extreme heat wave and a record high temperature of 46.6C, which burnt some varieties like Petit Verdot. Most other varieties managed to escape unscathed, which was surprising. Yields were down on most varieties. The quality, however, was excellent, exhibiting very varietal characteristics. Ferments had to be taken off a little earlier with higher sugar levels because of these strong tannins.

### The Winemaking

Small batches of grapes are gently crushed and transferred to stainless steel basket presses. Fermentation is long and moderately cool to retain fresh fruit characters, and was conducted in stainless steel tanks. Only free-run juice was used for the final wine with no malolactic fermentation.



Alcohol	14.0%	Residual sugar	3.7 g/L
Titratable acid	6.9	pH	3.25
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton