



d'Arenberg



THE MONEY SPIDER



Roussanne 2022

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 Vintage

It has been a good winter, the early Spring rains set the vines up very well. November was about 3 degrees colder than average and so the set was variable, especially Mourvèdre which suffered the worst. Luckily, many varieties still had quite a large potential crop, so yields ended about 15% down from 2021 (which was a big crop year). December was bone dry, but January saw 33mm compared to 20mm average. This too set the vines up very well. There was almost no rain and very mild conditions in February, March and April, free of hot or cold spells which resulted in very good leaf retention and ripening. All varieties resulted in outstanding wines. At this stage, it is early to call the vintage but I believe the reds from this vintage are the best I have seen in years. They show great colour, fruit, fruit fragrance, richness, acidity, tannins and style. The Red skins were very thick and crunchy and no shrivel was seen, resulting in high tannin content, causing us to pull juice off the skins sweeter than usual, to achieve the desired results.

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.

The Characteristics

A bright pale lemon colour opens up in a fantastic bouquet of herbal tea, lemongrass and macadamia. On the palate is where Roussanne shows all its potential. A velvety texture exposes a refined layer of lychee, white peach, lemongrass and rockmelon. A vibrant and mineral acidity make its way in perfect balance with the exotic fruit flavours where it finishes with a velvety yogurt creaminess. Roussanne is a fairly unknown grape that definitely is reaching the spotlight in this wine.



Harvest dates	1 - 3 Mar	Alcohol	14%
Residual sugar	2.3g/l	Titrateable acid	6.3
pH	3.32		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton