



d'Arenberg



THE MONEY SPIDER



Roussanne 2023

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

The cool, wet 2022 winter filled the subsoil, while spring's heavy rainfall impacted yields. Shaded basal buds and reduced fruitfulness from the previous season resulted in small yields. Mild, dry summer caused late veraison. Despite a week of intense heat in February, most vines survived. Riesling started three weeks late, and McLaren Vale Chardonnay and Sauvignon Blanc ripened with low yields due to the heat wave. Autumn was mild, and red grape harvest followed McLaren Vale Chardonnay, with variable, mostly low yields. Fiano, Marsanne, Roussanne, and Viognier ripened alongside the reds. Only 100 tonnes of red varieties remained by Easter, with low yields in Adelaide Hills Chardonnay and Pinot. Dry white Chardonnay vineyards were used for sparkling wine, promising a great year.

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 wine on a league of its own. Straw green colour with a slightly yellow tone. On the nose delicate aromas of elderflower and green tea are initially present. Lemongrass, cashew and rockmelon soon bursts completing the exquisite combination. On the palate is where Roussanne really shows it's uniqueness. It's like a well designed tapestry of flavours with lemongrass, melon, lychee, cashew and guava. Everything is encapsulated by a creamy and enticing texture. Exotic and superbly delicious. Ready now but also can greatly evolve with time in bottle.



Harvest dates	17 Mar	Alcohol	14.5%
Residual sugar	6.7g/l	Titrateable acid	5.7
pH	3.37		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton