

# THE MONEY SPIDER

## Roussanne 2016

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

This wine is straw yellow with a pretty green hue. It has aromas of citrus, pineapple and honeydew melon. The palate is textural and exotic and tastes of vibrant mango, papaya and green melon. Tangy acidity rounds out the wine beautifully and contributes to a long, spicy finish.

### The Vintage

Average Winter rainfall followed by a dry, warm Spring ensured that the vines set well, leading to relatively large crop loads. The 2016 Vintage started a few days earlier than ever before due to the dry conditions, but relieving rains arrived in late January/early February, reducing stress for the final stages of ripening. Mild to warm February and March conditions were ideal, slowing sugar accumulation and allowing full flavours to develop.

The earlier harvested fruit achieved fruit ripeness at relatively low Baumes due to the rain event. These wines are bright, spicy and vibrant with a lovely long acid and elegance. As vintage progressed the concentration grew and the colour intensified, resulting in more weighty wines without overripe characters.

### 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.



Harvest dates	<b>27 February - 1 March 2016</b>	Alcohol	<b>12.7%</b>
Residual sugar	<b>3.34</b>	Titrateable acid	<b>5.8</b>
pH	<b>4.6 g/L</b>	Chief Winemaker	<b>Chester Osborn</b>
Senior Winemaker	<b>Jack Walton</b>		