

THE WITCHES BERRY

Chardonnay 2018

McLaren Vale, Adelaide Hills, Chardonnay (93%) Other Varieties (7%)



The Name

Witches Berry is a weed that grows in the vineyards. Italian women once put the juice of the berry in their eyes which dilated their pupils, making them appear darker and more beautiful.

The Vintage

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side, because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

The Winemaking

Small batches of grapes are gently crushed, chilled and then transferred to specially designed steel basket presses. Gentle extraction of the juice is critical in these early stages to retain the delicate fruit characters. To add complexity and mouthfeel the wine is fermented and matured in old French oak for seven months. None of the white wines at d'Arenberg are subject to malolactic fermentation as we aim for the retention of fresh, natural acidity, which is integral to the balance and longevity of the wine.

The Characteristics

A classic chardonnay, through and through. A blend of McLaren Vale and Adelaide Hills fruit, this wine exhibits stonefruit and tropical characters, as well as a more savoury spice and toastiness. Small percentage of Viognier and Marsanne blended with this Chardonnay deliver ripe apricot and baking spices. There is an element of crunchy acid that produces a refined, fresh, and crisp finish. Delightful.



Harvest dates	06 Feb - 06 Apr	Alcohol	13.0%
Residual sugar	3.9 g/L	Titratable acid	6.18
pH	3.19	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		