



d'Arenberg

# THE MONEY SPIDER

## Roussanne 2020

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

Winter and Spring rains were quite good which meant vigour was high. October and November saw some cooler weather which made flowering and set spread out over a long period with an intense short heat wave in the middle of set reducing the crop significantly. A nice rain on the 1st of February set the vines up well and mild to cool, dry, weather prevailed. A few slightly warmer nights in the later part of ripening helped the last sugar push. Yields were down significantly, the lowest in memory, however, quality is exceptional. Some of the best wines seen for years. Great colour, fruit characters, flavours and length.

### 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

This wine has an intense, exotic nose with aromas of orange zest, kaffir lime and lemon grass. The palate is rich and intense with loads of texture. There's concentrated flavours of citrus, grapefruit and green mango, followed by an attractive, slightly grippy phenolic finish.



Harvest dates	26 Feb – 29 Feb	Alcohol	14.0%
Residual sugar	4.1 g/l	Titrateable acid	6.4
pH	3.21		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton