



d'Arenberg

THE WITCHES BERRY

Chardonnay 2020

McLaren Vale, Chardonnay (100%)

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

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, 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, 60% of the wine is fermented and matured in old French oak for seven months, with the remaining 40% aged in stainless steel. 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 generously rich rendition of this McLaren Vale Chardonnay, with a bright golden hue. Yellow stone fruit aromas, with some citrus. The palate showcases peach, pineapple and Granny Smith Apple, with hints of hazelnut. A smooth mouth feel and some beautiful crisp acidity that make this wine super refreshing.



Harvest dates	2 Mar	Alcohol	13.5%
Residual sugar	3.6 g/l	Titrateable acid	7.1
pH	3.20		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton