



d'Arenberg



# THE MONEY SPIDER

## Roussanne 2021

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 preceding winter was beautifully wet, flushing the soil of salts and filling the soil profile. Spring too was above average, with rainfalls up until November which was almost completely dry. November was hotter than normal which upset the setting of berries. Just as well as the bunch number was way up. Two inches of rain in early February was much appreciated by the relatively large crops. Where crops were smaller, berry size grew. The heat produced a fast flowering, set, and speedy berry development leading to an early veraison and the equal earliest start of vintage on record. A few days in a row around 35°C in February rapidly ripened early lower cropping vineyards. From then on, the vintage was mild and dry. Average temperatures for autumn were down. Some nice 30°C days late March and early April helped finish ripening of bigger crops and late ripening varieties.

### 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

Exotic and tropical aromas like white peach, passionfruit, lemongrass, green papaya, and hints of sherbet. It's not all fruit - green mineral notes bring it back to earth. A juicy, vibrant, and lively palate. Beautifully rounded with a long finish. Shows the generosity and texture synonymous with this Rhône variety.



Harvest dates	5 Mar	Alcohol	13.5%
Residual sugar	4.4 g/l	Titrateable acid	5.5
pH	3.28		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton