



d'Arenberg

THE WITCHES BERRY

Chardonnay 2021

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

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, 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

Warm climate Chardonnay it is always a unique treat. The golden colour shows how the sun-kissed grapes releases a warm and tropical aromas of pineapple, green apple and peach. After a first sip all the tropical fruits follow suit. Peach, ripe pineapple and orange blossom intertwine with more complex aromas from the time in old french oak barrels like hazelnut and vanilla. Smooth and citrusy finish.



Harvest dates	15 - 19 Feb	Alcohol	13.5%
Residual sugar	3.3 g/l	Titrateable acid	6.9
pH	3.18		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton