



d'Arenberg

THE WITCHES BERRY

Chardonnay 2023

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 cool, wet 2022 winter filled the subsoil, while spring's heavy rainfall impacted yields. Shaded basal buds and reduced fruitfulness from the previous season resulted in small yields. Mild, dry summer caused late veraison. Despite a week of intense heat in February, most vines survived. Riesling started three weeks late, and McLaren Vale Chardonnay and Sauvignon Blanc ripened with low yields due to the heat wave. Autumn was mild, and red grape harvest followed McLaren Vale Chardonnay, with variable, mostly low yields. Fiano, Marsanne, Roussanne, and Viognier ripened alongside the reds. Only 100 tonnes of red varieties remained by Easter, with low yields in Adelaide Hills Chardonnay and Pinot. Dry white Chardonnay vineyards were used for sparkling wine, promising a great year.

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

Chardonnay with a sunny side. Pure vibrant gold colour. Tropical aromas of peach, lemon zest, rockmelon and fresh lime. On the palate you will find a delicious core where stone fruits like peach and apricots are bursting with tropical flavours like pineapple, orange peel, mandarin and honeydew melon. A persistent citrusy coat of lemon zest brings freshness and vibrancy. The balanced time in oak adds a delightful texture and still allows the fresh fruit to come forward. A charming coat of almonds and vanilla stays in your mouth after every sip. Organically crafted to perfection.



Harvest dates	4 Mar	Alcohol	14.5%
Residual sugar	5.8 g/l	Titrateable acid	7.5
pH	3.19		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton