



d'Arenberg



THE WITCHES BERRY

Chardonnay 2024

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 early winter was wet, but late winter and spring were dry. Budburst was early, but mild weather delayed flowering. Late spring and early summer rain filled the soil profile for the first time in summer. High disease and vine vigor required significant attention. Warm, dry conditions in January and February favoured quality. Whites show high quality with good acidity. McLaren Vale Chardonnay, Riesling, and Sauvignon Blanc were harvested before the March heatwave, while other whites and reds benefited from it. Most premium Shiraz and Cabernet Sauvignon were harvested before the heatwave and show very good quality. Italian, Spanish, and Portuguese varieties thrived, producing excellent wines. Adelaide Hills had low yields but high quality

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

Bright pale yellow in colour, this Chardonnay showcases rich tropical aromas of white peach, nectarine, papaya, guava, and a hint of vanilla cream. The palate bursts with juicy, concentrated flavours of peaches and cream, tropical fruits, and melons, all supported by a rich yet direct acid line that provides impressive length. A subtle creaminess on the palate adds another layer of complexity to this fruit-driven yet rounded wine



Harvest dates	16 Feb - 19 Mar	Alcohol	13.5%
Residual sugar	5.6 g/l	Titrateable acid	6.9
pH	3.28		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton