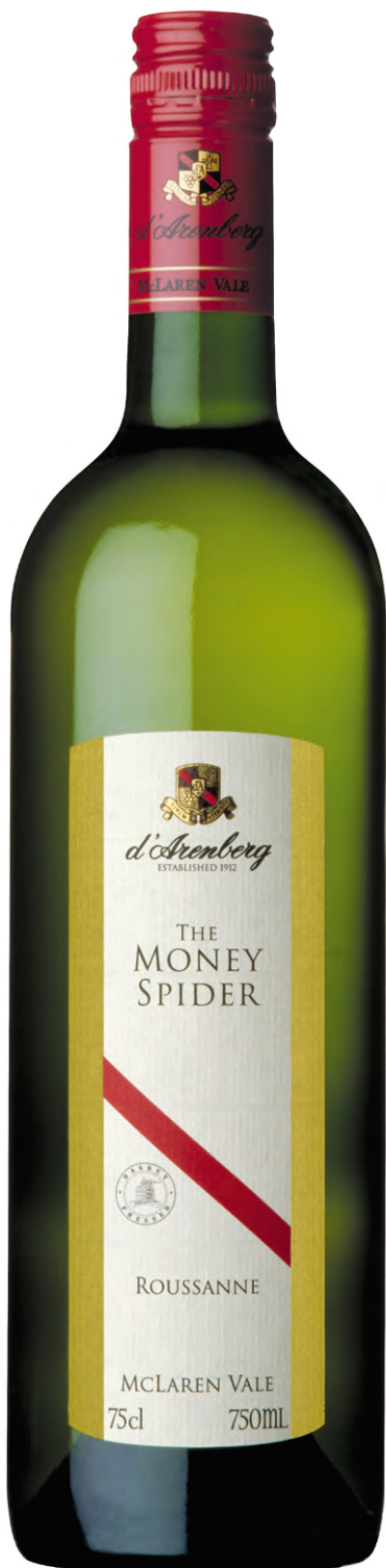


# THE MONEY SPIDER

## Roussanne 2006

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 lead up to vintage was uneventful with average winter rain followed by heavy rains in spring that resulted in vines with healthy, balanced canopies on most soils. A mild, early, summer leading into a warmer period during veraison stopped vegetative growth allowing vines to channel energy into the fruit. A prolonged cool period occurred after veraison in February with some rain which enabled the fruit to ripen without any stress. Finally the warmth returned in March with cool evening temperatures to complete ripening in almost perfect conditions enhancing fruit flavour and richness without diluting levels of natural acidity.

### 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

In its youth, The Money Spider Roussanne has a brilliant mid-straw colour with a lifted aromatic mix of flowery notes (cut flower stems), spiced fruit, dried wheat, green almond notes with a citrus/stone fruit mix of peach stones, citrus oil and orange blossoms. As the wine opens up there are edges of grassy, gooseberry herbaceous notes. The palate is youthful and bold with an element of lees characters from fermentation mixed with notes of citrus, dried herb, feijoa, honeysuckle and spice, ending with subtle tannins and a long, dry, slatey mineral green stonefruits/green almond finish. The balance between fruit flavour, density, penetrating length and acidity is superb and very precise. Near perfect already!



Harvest dates	6 March	Alcohol	13.5%
Residual sugar	4.1 g/l	Titrateable acid	5.6
pH	3.47	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		