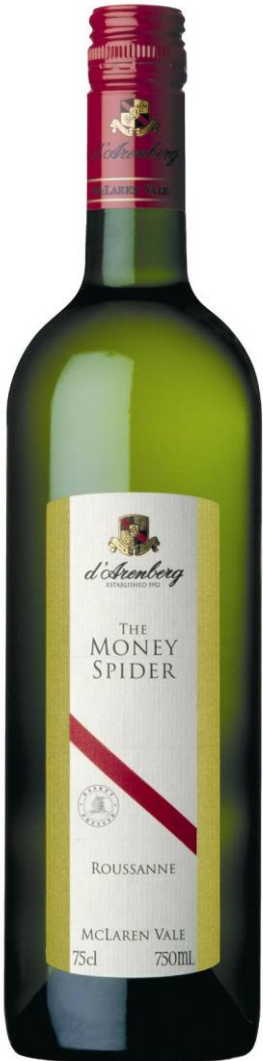




# 2007 d'Arenberg The Money Spider

100% McLaren Vale Roussanne

*In the belief that these white varieties would have a similar affinity with the soils and climate of the district as their red Rhone counterparts, we planted McLaren Vale's first Viognier, Marsanne and Roussanne in the mid 1990's.*



## The Name

The first crop of Roussanne from the 2000 vintage was found to be covered in a sea of tiny "Money Spiders" (Erigoninae). Popular belief is that kindness to these active little creatures will bring good luck, hopefully in the form of money. Being nature-lovers and slightly superstitious to boot, we refrained from sending the spiders to their death and hence were not able to release our first Roussanne until the 2001 vintage by which time the "Money Spiders" had learned their lesson and moved from the vineyard to the bushland surrounding the winery.

## The Vintage

2007 will be remembered as the earliest start to vintage ever due to extreme drought conditions not seen for decades. Overall winter rainfalls were a third of what we normally receive though quality of the vintage held up but yields were tiny.

With extremely dry conditions and cold spring temperatures leading up to the growing season, the vines produced very short shoot length which in turned reduced bunch size and weights due to reduced berry size.

As vintage was to commence we experienced a 50mm downpour which created considerable fruit splitting in many of our vineyards reducing yield further. This rain saved the vintage as it provided enough ground moisture in there final period of ripening, to ripen in a stress free state. This resulted with grapes having concentrated flavours at lower levels of beaume ripeness with excellent levels of acidity.

## The Winemaking

Picked at a slightly higher Beaume to enhance the stone fruit characters, the fermentation period was long and moderately cool to retain fruit characters. Only free-run juice was used for the final wine and no induced malolactic fermentation was undertaken.

## The Characteristics

In its youth, The Money Spider Roussanne has a brilliant clear to mid-straw appearance with a lifted ripe herbal aromatic mix of flowery notes such as jasmine, lilies and cut grass. As the wine opens up floral spiced fruit notes evolve mixed with characters of anise, wheat germ and pistachio's and an underlying mix of melon nectarine and ripe apple. As the wine opens up there are edges of green tea and feijoa and further grassy herbaceous notes.

The palate is youthful, bold and nicely balanced with plenty of ripe fruit characters. Upon entry it's a mix of dried herb and almonds with notes of intense glazed citric notes such as cumquat, blood orange, and marmalade notes then fragrant green fruits such as feijoas with spices. The finish is dry with lingering mineral notes, green olive honeysuckle notes and balanced with fine acidity.

## Technical Information

<b>Harvest Dates:</b> 8th to 21st February	<b>Alcohol by Vol:</b> 13.5%	<b>pH:</b> 3.44
<b>Oak Maturation:</b> A small proportion was aged in French Oak Barriques.	<b>Glucose + Fructose:</b> 3.6g/L	<b>Bottling Date:</b> 16 August 2007
	<b>Titrateable Acid:</b> 6.5g/l	<b>Chief Winemaker</b> Chester d'Arenberg Osborn



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