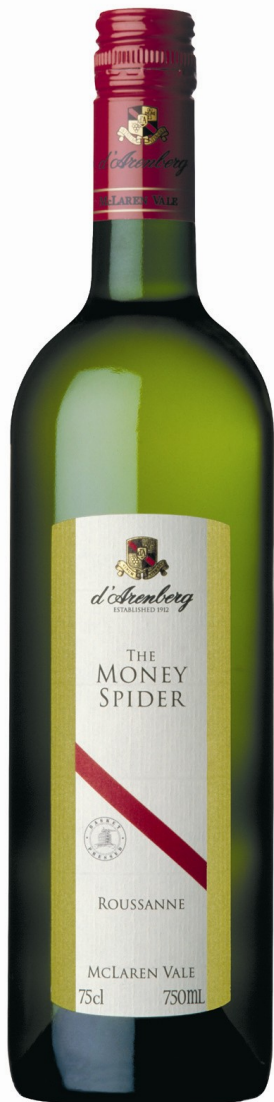




2008 d'Arenberg The Money Spider

100% McLaren Vale Roussanne

The red Rhone varieties, Grenache, Shiraz and Mourvèdre have thrived in McLaren Vale for over a century. Believing that white Rhone varieties would have the same affinity with the region's climate and soil, d'Arenberg planted Viognier, Marsanne and Roussanne in the mid 1990s.



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. Hence we 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

2008 was a fabulous vintage for white wines in McLaren Vale due to sufficient winter rains and cool conditions for most of the ripening period.

Winter rain ensured the soil reached filled capacity and set the vines up perfectly.

A normal spring and an unseasonably cool January and February meant the vines remained stress free and flavour ripeness was achieved at reasonably low sugar levels with high natural acidity.

The Winemaking

Tasting grapes in the vineyard, Chief Winemaker, Chester Osborn, chose to pick when fully ripe to encourage varietal stone fruit characters.

At the winery the grapes passed through the gentle Demoisy rubber tooth crusher before being basket pressed.

The fermentation was long and moderately cool to retain fruit characters. Only free-run juice was used for the final wine with no malolactic fermentation.

The Wine

The nose is floral and expressive with orange blossom and honeysuckle alongside exotic tropical flavours of paw paw and fig, with a hint of gingerbread in the background.

Initially the palate is fresh and tight with lemon and lime characters dominating. It opens to ripe apple, white nectarine stone and creamy pine nuts, filling the mouth with complexity.

The palate has good weight with lively acidity and mineral notes lingering. With some bottle age it will open up and reveal further complexity and will cellar well for the next 4 to 6 years.



Artist Glen Ford ©

Technical Information

Harvest Dates: 21 February to 10 March	Glucose + Fructose: 3.5 g/L	Bottling Date: 29 August 2008
Oak Maturation: None	pH: 3.4	Chief Winemaker: Chester d'Arenberg Osborn
Alcohol: 13.5%	Titrateable Acid: 6.7	Senior Winemaker: Jack Walton

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