



2009 d'Arenberg The Money Spider

McLaren Vale Roussanne

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

The Name

The first crop of Roussanne from the 2000 vintage was covered in a sea of tiny "Money Spiders" (*Erigoninae*). Popular belief is that kindness to these little creatures will bring good luck, hopefully in the form of money. Being nature-lovers and slightly superstitious, Chester refrained from sending the spiders to their death. Hence the first release of Roussanne was from the 2001 vintage, by which time the "Money Spiders" had learned their lesson and moved from the vineyard to the surrounding bushland.

The Vintage

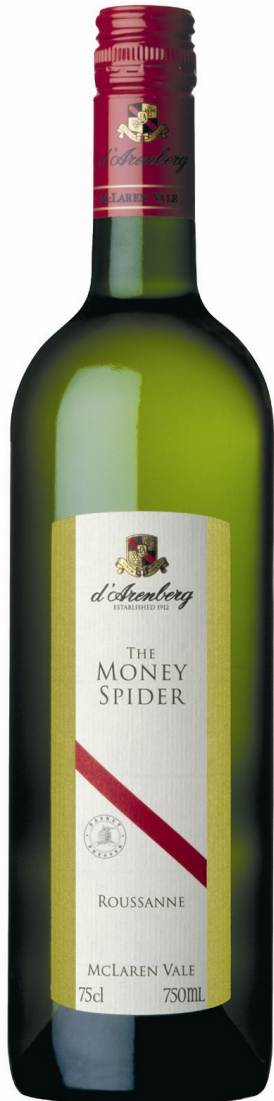
Sufficient winter rains set up the vines well with good canopies. December and most of January was very cool with only three days above 30°C until late in the month. Then there was a string of days above 40°C which caused some loss of yield.

However there was little negative affect on quality and the mild weather that followed. This allowed the vines to recover and finish ripening in low stress conditions and the resulting wines are showing strong varietal characters.

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 using a method developed at d'Arenberg to avoid oxidisation.

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



The Wine

The aroma is filled with flowers, yellow peach, banana and lemon alongside cashew and hazel nut. Given time to open in the glass further nuances of orange blossom, pine needle and toffee emerge.

The taste delivers on the promise of the nose with green mango adding to the tropical spectrum. Ginger spice and citrus peel emerge on the back palate, providing great length to the mineral palate. It has a creamy feel and coats the mouth while holding acidity from beginning to end, delivering a very balanced and complete wine.

With power, elegance and complexity this is a wine lovers' wine that's drinking well on release and will also cellar well for up to a decade.



Technical Information

Harvest Dates: 19 to 24 February	Glucose + Fructose: 1.5 g/L	Bottling Date: 18 June 2009
Oak Maturation: None	pH: 3.33	Chief Winemaker: Chester d'Arenberg Osborn
Alcohol: 13.5%	Titrateable Acid: 7.0	Senior Winemaker: Jack Walton

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