

## 2010 d'Arenberg The Money Spider

*Roussanne ~ McLaren Vale*

*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, d'Arenberg planted Viognier, Marsanne and Roussanne in the mid 1990's.*

### 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

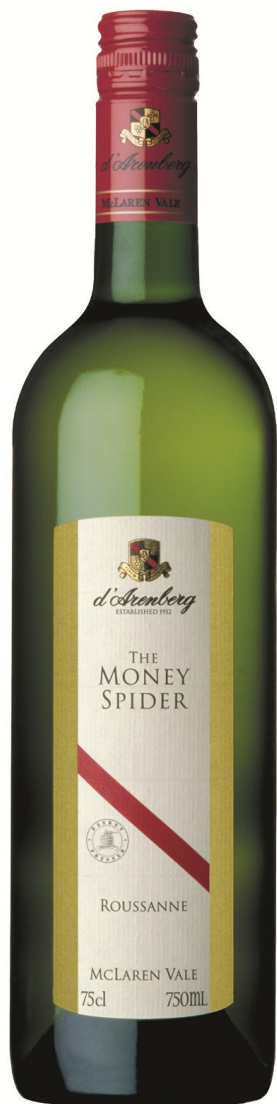
Good winter rains ensured adequate sub-soil moisture and set vines up well with healthy canopies. There was un-seasonably hot weather during flowering, but this did not affect Roussanne's fruit setting and vigour was beautifully balanced.

There was some more heat early in the season, but with berries only just forming it was not an issue. The rest of the season was mild with nights mild to cool with very little rain. It was another early start to vintage which started with McLaren Vale Riesling. Both red and whites from 2010 have strong varietal characters and balance.

### 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 oxidation.

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 pretty nose has many subtle nuances with notes of flowers, pine needle, snow pea, preserved lemon and cooked apple.

The palate has a medium weight with a linear citrus acidity and a long finish. More exotic Characters are present with elements of dried paw paw, honeydew melon, ginger and nectarine with a savoury edge of pistachio and pine nut.

This is a complex and unique wine that provide immense interest as both a young and a mature wine. A versatile food wine it will pair well with a range of dishes from grilled snapper to a chicken, pumpkin and pine nut risotto.



Artist Glen Ford ©

### Technical Information

<b>Harvest Dates:</b>	<b>Glucose + Fructose:</b>	<b>Chief Winemaker:</b>
11 Feb to 4 March	5 g/L	Chester d'Arenberg Osborn
<b>Oak Maturation:</b>	<b>pH:</b>	<b>Senior Winemaker:</b>
None	3.22	Jack Walton
<b>Alcohol:</b>	<b>Titrateable Acid:</b>	
13.2%	6.5	

**d'ARENBERG PTY LTD**  
 PO Box 195 Osborn Rd  
 McLAREN VALE  
 South Australia 5171  
 TELEPHONE +61 8 8329 4822  
 FACSIMILE +61 8 8323 9862  
[winery@darenberg.com.au](mailto:winery@darenberg.com.au)  
[www.darenberg.com.au](http://www.darenberg.com.au)