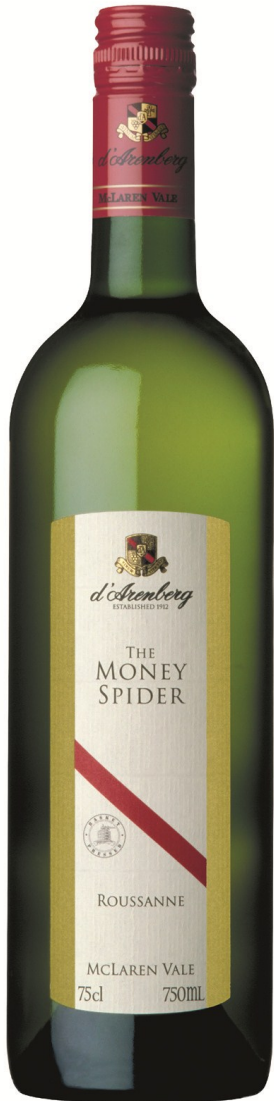




2011 d'Arenberg The Money Spider

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

There was ample winter rain with good sub-soil moisture and substantial canopies. Summer conditions were very mild with a late start to vintage.

The roussanne was picked in very mild to cool conditions. Disease pressure was high due to multiple periods of rain. The minimal input viticulture techniques employed at d'Arenberg dealt with these conditions well. Diligence ensured that crop losses were minimised.

The mild conditions promoted very steady ripening, high natural acidity and lovely delicate and complex flavours.

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 crusher before being basket pressed in stainless steel basket presses 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 nose is floral and expressive with orange blossom and honeysuckle alongside exotic tropical flavours of green melon and fig, with a hint of glace ginger in the background.

Initially the palate is fresh and tight with lemon and lime characters dominating. It opens to ripe apple, white stone fruits 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 where interesting notes of honey, camomile, yellow peach and mixed nuts will emerge.



Artist Glen Ford ©

Technical Information

Harvest Dates: 19 March to 14 April	Glucose + Fructose: 6.8 g/L	Chief Winemaker: Chester d'Arenberg Osborn
Oak Maturation: None	pH: 3.26	Senior Winemaker: Jack Walton
Alcohol: 13.3%	Titrateable Acid: 6.0	

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
 www.darenberg.com.au