



<i>Harvest dates</i>	<i>25 - 29 Feb</i>
<i>Alcohol</i>	<i>13.4%</i>
<i>Residual sugar</i>	<i>5.5 g/l</i>
<i>Titratable acid</i>	<i>5.7</i>
<i>pH</i>	<i>3.29</i>
<i>Chief Winemaker</i>	<i>Chester Osborn</i>
<i>Senior Winemaker</i>	<i>Jack Walton</i>

The Money Spider Roussanne 2013

McLaren Vale, Roussanne (100%)

The Name

d'Arenberg planted Viognier, Marsanne and Roussanne in the mid 1990's, and 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 a nature-lover 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

Great winter rains set the vines up well last year, followed by a very dry spring and summer with no heatwaves. The initial fruit development was fantastic, the first white grapes to be picked showed incredible levels of natural acidity coupled with good fruit ripeness unlike anything we've seen for a long time.

Just prior to picking the first red grapes there was three days of reasonably high temperatures, which accelerated sugar ripening and meant the winery was filled in record time. A lot of the red grapes from that period are particularly rich with intense tannin and dark fruit characters - a great vintage for reds and whites alike.

The Winemaking

Small batches of grapes are gently crushed and transferred to stainless steel basket presses. Fermentation is long and moderately cool to retain fresh fruit characters, and was conducted in stainless steel tanks.

Only free-run juice was used for the final wine with no malolactic fermentation.

The Characteristics

A perennial favourite amongst the winemakers for its exotic charm and undeniable individuality. The nose of this wine is awash with tropical fruits such as papaya and rock melon. Far from simple, these tropical notes are complemented by an array of more savoury, nutty aromas..... cedar, raw almond and faintly, (very faintly), cut hay. Such characters would normally indicate this wine had seen the inside of a barrel but surprisingly, we are looking at pure fruit character from the wonderfully complex Roussanne grape.

We are met by a wave of generosity upon our first sip. The palate has a rich, unctuous and incredibly flavoursome presence. Far from feeling flabby and short though, a second raft of flavours, reminiscent of baking spice, ensures the wine finishes with a long, savoury and moreish edge.