

THE MONEY SPIDER



Roussanne 2014

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

The season began well with average winter rainfall, Summer conditions were significantly warmer than average with two heatwaves through January testing the limits of the vines. Following the heatwave was rain and cool weather, which helped slow down ripening, and allowed flavour development to catch up to sugar ripeness.

White wines from this vintage are fruity and very flavoursome, as are reds with ample tannin to match.

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

Arguably the most exotic white wine in the d'Arenberg stable, the complexity we see in the Money Spider Roussanne is purely a result of fruit expression, as this wine spends no time in oak. The 2014 is a classic example of this varietal expression, the nose exhibiting a whole array of characters from stone fruits and tropical notes through to nuttiness and an ever so delicate hint of Indian spice.

The palate is robust! A luscious mix of pulpy fruit, green mango and papaya. These full flavours gently give way to honey blossom nuances and savoury pistachio notes which linger to a very long finish, adding refinement to the palate. This will pair particularly well with antipasto plates, fatty fish and white meat dishes.



Harvest dates	12 Feb–13 Feb	Alcohol	13.2%
Residual sugar	5.0 g/l	Titrateable acid	5.7
pH	3.34		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton