

# THE MONEY SPIDER

## Roussanne 2015

*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

A wet winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour and richness. Vintage started on 30 January, the earliest start on record by one day.

### 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

Roussanne is a favourite variety among many winemakers for its rich, textural mouthfeel.

The nose displays aromas reminiscent of a vibrant Asian salad, think fresh mango, papaya and ginger. It delivers a generous mouthfeel oozing with luscious mango, honey dew melon and jasmine leaf, finishing long with tang and spice.

Don't drink this wine too cold or you'll lose some of the texture, halfway between room temperature and fridge temperature is perfect! Serve with lobster or pork belly and Asian greens.



Harvest dates	25 Feb–16 Apr	Alcohol	12.0%
Residual sugar	6.7 g/l	Titrateable acid	6.5
pH	3.25		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton