

THE MONEY SPIDER

Roussanne 2017

McLaren Vale, Roussanne (100%)



The Name

The first crop of Roussanne from the 2000 vintage was covered in tiny 'Money Spiders'. Popular belief is that kindness to these creatures will bring good luck, so Chester refrained from sending the spiders to their death. By the next year the Money Spiders had relocated, making the first release of this wine in 2001.

The Characteristics

This wine is straw yellow with a pretty green hue. Just ripe peach, honeydew melon and white flowers dominate the nose with exotic Asian salad flavours of green mango, papaya and pickled ginger strewn across the palate. Textural yet taunt, the generous mid-palate concludes with fresh and tangy acidity.

The Vintage

A healthy winter and plenty of spring rains set the vines up very well. Bud burst was on time, but very cool for the first part of spring. Shoots grew to 5 or 6 inches long and then stopped for a month. Flowering was quite late, by three weeks, which meant a late start to harvest, and long, slow ripening periods. The summer rains stopped in mid-January, so disease pressure was low. It was very dry from February to April, with only a few millimetres of rain. Days were mild with a lot of cool nights, the first few weeks of April was around two degrees hotter than usual, which help that last bits of fruit to ripen. Overall, a great vintage with minimal disease pressure and above average crop levels.

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.



Alcohol	13.2%	Residual sugar	3.2 g/L
Titratable acid	5.9	pH	3.38
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton