

# THE WITCHES BERRY

## Chardonnay 2013

McLaren Vale, Chardonnay (93%) Other Varieties (7%)



### The Name

Witches Berry is a weed that grows in the vineyards. Italian women once put the juice of the berry in their eyes which dilated their pupils, making them appear darker and more beautiful.

### 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, chilled and then transferred to specially designed steel basket presses. Gentle extraction of the juice is critical in these early stages to retain the delicate fruit characters. To add complexity and mouthfeel the wine is fermented and matured in old French oak for seven months. None of the white wines at d'Arenberg are subject to malolactic fermentation as we aim for the retention of fresh, natural acidity, which is integral to the balance and longevity of the wine.

### The Characteristics

This is a lively, balanced wine that will drink well in its youth. Peaches and cream, lemon zest and green apple are apparent on the nose with a freshness that is expected of young Chardonnay. The restrained use of oak allows stone fruit and nutty characters to shine through on the palate, which is aided by the small portions of Viognier and Marsanne that have been blended into this wine. A medium bodied white, it shows great acid balance and length and will be a welcome accompaniment to any seafood or white meat dish.



Harvest dates	19 Feb - 28 Mar	Alcohol	13.4%
Residual sugar	3.7 g/l	Titrateable acid	7.1
pH	3.16	Oak maturation	
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton