

THE WITCHES BERRY

Chardonnay 2015

McLaren Vale, Adelaide Hills, Chardonnay (100%)



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

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, richness and balanced tannins. Vintage started on 30 January, the earliest start on record by one day.

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 really fun style of Chardonnay which harks back to the days of Sunshine in a Glass and Australia's conquering of the Wine World. With fruit sourced from both McLaren Vale and the Adelaide Hills we see lovely ripe peaches and cream supported by cooler climate lemon zest and linear acidity. On the nose it is all about ripe juicy tropical fruit. The palate has great structure with a finely balanced interplay of fruit, acid, and subtle oak influences. The inclusion of a small amount of Viognier and Marsanne in this blend gives the palate a beautiful roundness with apricots, toasted nuts, vanilla custard, and baking spices lingering on the very long and refreshing finish.



Harvest dates	9 Feb - 24 Mar	Alcohol	13.6%
Residual sugar	3.8 g/L	Titrateable acid	8.0
pH	3.1	Oak maturation	
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton