

THE WITCHES BERRY

Chardonnay 2016

McLaren Vale, Chardonnay



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

The 2016 Vintage started a few days earlier than ever before due to the dry conditions, but relieving rains arrived in late January/early February, reducing stress for the final stages of ripening. The earlier harvested fruit achieved fruit ripeness at relatively low Baumes due to the rain event. These wines are bright, spicy and vibrant with a lovely long acid and elegance. As vintage progressed the concentration grew and the colour intensified, resulting in more weighty wines without overripe characters.

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

A Chardonnay of great drinkability, this is a really fun example of this versatile variety. This wine is a blend of McLaren Vale and Adelaide Hills fruit and it takes the best from both worlds. The McLaren Vale components contribute ripe stone fruits and generous tropical characters, from Frangipani on the nose to Mangosteen and fresh zingy pineapple on the palate. The cooler climate Adelaide Hills portion lends the wine a beautiful lemon zest acid line and great length which keeps all the heady tropical characters in check. Time in small format oak barrels with extended lees contact give a textural mouthfeel and brings to mind hints of almond butter and toasted nuts. In an inspired and unique blending twist, a small percentage of Viognier and Marsanne have been included in this blend and round out the palate with hints of apricot and baking spices.



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| Harvest dates | 9 Feb -1 Apr | Alcohol | 13.5% |
| Residual sugar | 3.8 | Titrateable acid | 6.3 g/l |
| pH | 3.25 | Chief Winemaker | Chester Osborn |
| Senior Winemaker | Jack Walton | | |