

THE WITCHES BERRY

Chardonnay 2017

McLaren Vale, Adelaide Hills, 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

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, 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

Like an old friend, this wine is comforting, familiar, generous and without pretention. From your first swill to your last the bouquet and flavours will tantalise your tastebuds and warm your soul. Typical Chardonnay characters of stonefruit, pineapple, savoury spice and toastiness all play their role on the palate and aroma of this wine. Add to that the unexpected, but attractive notes offered by the small percentages of Viognier and Marsanne, ripe apricot, candied ginger, florals and nuts. Tempering this riot of flavour the fine citrusy acid introduces itself mid palate providing a refined freshness and persistent finish. Brunch, lunch, aperitif or paired with a fine meal, the Witches Berry won't let you down.



Harvest dates	2 Mar - 28 Apr	Alcohol	13.0%
Residual sugar	3.9 g/L	Titratable acid	7.2
pH	3.26	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		