

THE MONEY SPIDER

Roussanne 2018

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

A vibrant and textural wine with aromas of peach, banana, lemon, honeydew melon and flowers. The palate is more on the tropical side, with green mango, citrus peel and nectarine. A juicy mid-palate merges with a vibrant and tangy acid back palate.

The Vintage

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side, because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

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.



Harvest dates	13 Feb	Alcohol	14.0%
Residual sugar	4.0 g/L	Titrateable acid	7.6
pH	3.23	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		