

THE MONEY SPIDER



Roussanne 2024

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 Vintage

Early winter was wet, but late winter and spring were dry. Budburst was early, but mild weather delayed flowering. Late spring and early summer rain filled the soil profile for the first time in summer. High disease and vine vigor required significant attention. Warm, dry conditions in January and February favoured quality. Whites show high quality with good acidity. McLaren Vale Chardonnay, Riesling, and Sauvignon Blanc were harvested before the March heatwave, while other whites and reds benefited from it. Most premium Shiraz and Cabernet Sauvignon were harvested before the heatwave and show very good quality. Italian, Spanish, and Portuguese varieties thrived, producing excellent wines. Adelaide Hills had low yields but high quality. Grapes for Botrytis (*Botryotinia fuckeliana*) are still hanging.

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.

The Characteristics

A luminous straw hue with a hint of yellow, this wine reveals elevated aromas of honeydew, rockmelon, preserved lemon, and macadamia. The palate is concentrated with layers of melon, yellow peach, and macadamia, offering a creamy texture complemented by a focused acidity that underscores its dense and powerful profile. Exemplifying complexity and balance, this wine is a sophisticated expression of its varietal.



Harvest dates	17 Mar	Alcohol	14.5%
Residual sugar	6.7g/l	Titrateable acid	5.7
pH	3.37		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton