



2005 THE MONEY SPIDER ROUSSANNE

Region

McLaren Vale, South Australia

Variety

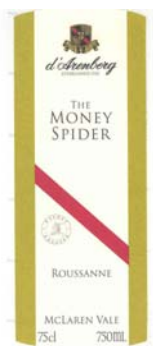
Roussanne

Maturation

Stainless steel

Technical Analysis

14.5% alc/vol



Background

The first crop of roussanne from the 2000 vintage was found to be covered in a sea of tiny "Money Spiders" (*Erigoninae*). Popular belief is that kindness to these active little creatures will bring good luck, hopefully in the form of money. Being nature-lovers and slightly superstitious to boot, d'Arenberg refrained from sending the spiders to their death and hence were not able to release the first roussanne until the 2001 vintage by which time the "Money Spiders" had learned their lesson and moved from the vineyard to the bushland surrounding the winery.

Tasting Notes

Picked at a slightly higher Beaume to enhance the stonefruit characters, fermentation with D47 yeast was long and moderately cool to retain fruit characters. Only free-run juice was used for the final wine and no induced malolactic fermentation was undertaken.

In its youth, d'Arenberg's 'The Money Spider' Roussanne has a brilliant mid-straw color with lifted green almond kernels, white peach, nectarine, honeysuckle, citrus, and honey. These also dominate the young palate, where thick nectarine and white peaches develop into citrus, honeysuckle and spice, ending with a nutty mineral but fruity structure.

After some bottle aging, d'Arenberg's 'The Money Spider' Roussanne should develop in colour and become dominated by yellow peaches and tropical fruits and that varietal honey and spice trademark.

In the mouth, an older 'Money Spider' Roussanne will maintain peach and honey but also be distinguished with a fine edge of acidity and a rolling, lengthy and penetrating finish for quite some considerable time.

Additional Notes:

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