

D'ARENBERG THE MONEY SPIDER ROUSSANNE 2006 75CL

Product ID:
14ARE18B2006

Style:
FRUITY WHITE

Vintage:
2006

Wine Maker:
Chester Osborn

Region:
SOUTH AUSTRALIA

Alcohol by vol:
13.5

Country of origin:
AUSTRALIA

Grape Varieties:
100% Roussane



Tasting Notes:

Very lovable wine that manages to be both seductively fruity & uber-refreshing. Peach, lemon, honeysuckle & almond can be found on both nose & palate with bright, lemony acidity cleaning up the finish

Producer Information:

Joseph Rowe Osborn, founder of d'Arenberg and patron of the turf, bought his first McLaren Vale vineyards with the winnings of his racehorse, Footbolt, whose name lives on in Shiraz form. His grandson d'Arry and great-grandson Chester inherited the business and have built it into one of Australia's best loved wineries. The last decade has seen Chester develop a range of white wines every bit as individual and thrilling as the reds with which the company made its name. With the iconic red stripe labels and funky names d'Arenberg's wines have a loyal following, eager for more of the rich, concentrated fruit for which they are famous.



For more information on
our stand out wines visit
www.bibendum-wine.co.uk



Product ID: 14ARE18B2006	Total Acidity: 5.6 g/l	Front Label Weight: 1 g	Case Dimensions: 310 x 245 x 158 mm
Classification Apellation: Adelaide Hills	Residual Sugar: 4.1 g/l	Back Label Weight: 1 g	Case Dividers: No Answer
Regional Info: The name Money Spider originated in 2000. Our first small crop of Roussanne was harvested & held in a shed for an hour while the crusher was being prepared. Meanwhile, a sea of tiny spiders – Money Spiders – (Erigoninae) crawled to the top of the load & started furiously spinning a cover of webs!	Bottle Barcode Type: EAN	Units Per Case: 6	Outer Case Weight Full: 8.6 kg
	Bottle Barcode Number: 9311832019001		Cases Per Pallet: 128 (16x8)
	Case Barcode Number 6: 29311832019005		
	Bottle Height: 31 cm		
Vinification Details: Picked at a slightly higher Beaume to enhance the stonefruit characters, the fermentation period was long & moderately cool to retain fruit characters. Only free-run juice was used for the final wine & no malolactic fermentation was undertaken. A tiny proportion was aged in old French oak.	Bottle Diameter: 7.4 cm		
	Bottle Weight Empty: 508 g		
	Closure Type: Screwcap		
	Closure Weight: 4 g		
Food Match: Crab and chilli ravioli with lemon butter			
Ageing Potential: 5+ years			
Bio Dynamics: No			
Makers Name: Chester Osborn			
Vegetarians: True			
Vegans: True			
Organic: False			
Wine pH: 3.47			
Wine Alcohol:			