



d'Arenberg

THE OLIVE GROVE



Chardonnay 2019

McLaren Vale, Adelaide Hills, Chardonnay (100%)

The Name

Since European settlement in the 1840's, olive trees have thrived in McLaren Vale. They are alongside roads, in gardens and occasionally, in the middle of our Chardonnay vineyards blocking our harvester!

The Vintage

Winter was quite dry, with sporadic light showers that didn't penetrate the soil very deeply. This impacted budburst but was managed with some irrigation. During spring there was quite a strong wind event around the time of flowering, which upset some of the growth, especially in Shiraz. Summer was hot, with an extreme heat wave and a record high temperature of 46.6C, which burnt some varieties like Petit Verdot. Most other varieties managed to escape unscathed, which was surprising. Yields were down on most varieties. The quality, however, was excellent, exhibiting very varietal characteristics. Ferments had to be taken off a little earlier with higher sugar levels because of these strong tannins.

The Winemaking

Small batches of grapes are gently crushed, chilled, and then basket pressed. To add complexity and mouthfeel the wine is fermented and matured in French oak for seven months.

The Characteristics

A wonderfully drinkable Chardonnay full of peach, pineapple and citrus aromas. Restraint is shown with oak handling which is all old French. This integrates into the background of the wine leaving the fruit character as the champion. The palate is sorbet fresh but at the same time has a wonderful creaminess. Sustained acidity, a whisper of grapefruit pith and a hint of nuttiness complete the finish on this overachieving Chardonnay. Approachable in youth, serve with a moderate chill but not too cold to fully appreciate the generosity of the flavours and mouthfeel.



Harvest dates	7 Feb - 19 Mar	Alcohol	13.0%
Residual sugar	4.2 g/l	Titratable acid	7.2
pH	3.22	Oak maturation	7 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton