

THE OLIVE GROVE



Chardonnay 2021

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

The preceding winter was beautifully wet, flushing the soil of salts and filling the soil profile. Spring too was above average, with rainfalls up until November which was almost completely dry. November was hotter than normal which upset the setting of berries. Just as well as the bunch number was way up. Two inches of rain in early February was much appreciated by the relatively large crops. Where crops were smaller, berry size grew. The heat produced a fast flowering, set, and speedy berry development leading to an early veraison and the equal earliest start of vintage on record. A few days in a row around 35°C in February rapidly ripened early lower cropping vineyards. From then on, the vintage was mild and dry. Average temperatures for autumn were down. Some nice 30°C days late March and early April helped finish ripening of bigger crops and late ripening varieties.

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

Pale gold appearance. stone fruit notes – apricot and peach and wave of aromatic citrus blossom. A light briny seaspray. A twist of citrus and some nuttiness, perhaps cashew nut. A soft smooth texture. Beautiful minerality that indicates strong cellaring potential.



Harvest dates	15 Feb - 7 Apr	Alcohol	13.5%
Residual sugar	4.0 g/l	Titrateable acid	7.4
pH	3.21	Oak maturation	7 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton