



2006 d'Arenberg The Olive Grove Chardonnay McLaren Vale (70%) / Adelaide Hills (30%) South Australia

In less than three decades, the viticulturists of McLaren Vale have gained an enviable international reputation for Chardonnay. d'Arenberg was amongst the pioneers of this variety in McLaren Vale, releasing our first bottling in 1984.

The Name

Since settlement in the 1840's olive trees have thrived in our wonderful coastal environment. So much so, they are now considered a predator to the native flora. Birds feed on the ripe fruit in the trees and then try to carry them back to their nest. Many a stone is dropped from the sky and where it lands there is a good chance an olive tree will pop up. You'll see plenty along our road sides and vineyards including our original chardonnay block with trees growing in the rows. All is forgiven when sampling the new harvest of olive oil, a plate of food, a glass of our Olive Grove Chardonnay

The Vintage

Vintage 2006 was one of the most condensed vintages experienced at d'Arenberg. After a dry winter, heavy rains in spring provided adequate levels of soil moisture to support growth across most soil types. The start to summer was mixed with varied temperatures, but was predominantly cool with intermitted periods of rains. Flowering and veraison were consistent and occurred with almost no interruptions. The mild cool summer weather slowed canopy growth which encouraged vines to channel their stored energy into the fruit which was ideal for whites, producing very fragrant fruit with good acidity and flavour intensity.

The Winemaking

Under the supervision of chief winemaker Chester Osborn, the fruit from each vineyard was kept separate, and once crushed, free run juice was cold soaked on its skins at 2°C for up to 20 hours prior to basket pressing and fermentation.

Fermentation was undertaken where a third of the total wine was fermented on its full solids. Half of the total blend was fermented in barrel for periods of 4 weeks to 7 months in a combination of oaks. The balance was fermented in tank to retain fresh fruit characters and acidity.



The Characteristics

This wine comes across as a bit of a show off or a young, flirtatious thing.

The appearance is pale with a brilliant straw colour. The aromas are tight and fresh with moderate intensity. There is a mix of citrus notes, warmed wild honey, ripe red apples, white peach stone, freshly made pop corn and tropical fruits.

As the wine opens up, a smoky scent mixed with spice and melon comes through adding to the wine's fruit complexity. The palate is tight but has a lovely softness about it with moderate concentration and a persistent and vibrant finish balanced with fine acidity.

Flavours are a mix of peach and nectarine, green melon rind and pineapple cubes when swallowed with a back drop of tangelo zest and mineral notes perfectly integrated with the light oak characters of the wine.

This dry, full-bodied wine is most enjoyable now and will continue to develop further complex fruit and bottle age characters over the next 8 to 10 years from release.



Artist: Geoff Hooke

Technical Information

Harvest Dates

21 February - 31 March

Oak Maturation

One third aged in new and older American and French Oak barriques for 9 months

Alcohol by Vol:

14.0%

Glucose + Fructose

2.2 g/L

Titrateable Acid:

6.5 g/L

pH:

3.40

Bottling Date:

From 15th December 2006

Chief Winemaker

Chester d'Arenberg Osborn

d'ARENBERG PTY LTD

PO Box 195 Osborn Rd

McLAREN VALE

South Australia 5171

TELEPHONE +61 8 8329 4888

FACSIMILE +61 8 8323 8423

winery@darenberg.com.au

www.darenberg.com.au