



2008 d'Arenberg The Olive Grove Chardonnay

75 % McLaren Vale, 25% Adelaide Hills

A blend of full bodied flavour from the warm climate of McLaren Vale and delicate floral fruits from the cooler neighbouring vineyards of the Adelaide Hills.

The Name

Since European settlement in the 1840's olive trees have thrived in the Mediterranean climate of McLaren Vale. So much so, they are now considered a predator to the native flora. You'll see plenty along our road sides and vineyards including our original chardonnay block where trees grow in the rows. However, all is forgiven when sampling the new harvest of olive oil with a plate of food and a glass of our Olive Grove Chardonnay

The Vintage

2008 was a fabulous vintage for white wines in McLaren Vale due to sufficient winter rain and cool conditions for most of the ripening period.

A normal spring and an unseasonably cool January and February meant the vines remained stress free and flavour ripeness was achieved at reasonably low sugar levels with high natural acidity.

A heat wave occurred in the first two week of March, by which stage most of the McLaren Vale fruit was picked. The Adelaide Hills grapes were protected by the cooler climate in this region and there was no significant damage to the ripening fruit.

The Winemaking

Tasting grapes in the vineyard, Chief Winemaker, Chester Osborn decided when to pick based on flavour ripeness and acidity.

At the winery the grapes passed through the gentle Demoisy rubber tooth crusher before being basket pressed in specially designed stainless steel basket presses. Gentle extraction of the juice is critical in these stages to retain the delicate Chardonnay characters.

A small percentage of this wine underwent wild fermentation and was subject to lees stirring for complexity and mouth feel. Maturation was undertaken in a mixture of new and old French and old American barrels and stainless steel tanks. None of the white wines at d'Arenberg are subject to malo-lactic fermentation as the retention of fresh, natural acidity is considered integral the balance and longevity of the wine.



The Characteristics

It's a complex nose full of tropical influence with an abundance of lemon citrus, nectarine, white peach and a wave of aromatic citrus blossom. Further inspection reveals a background of cashew nut.

The palate strikes a lovely balance of creamy fruit, limey acidity and a touch of integrated oak. The tropical theme flows throughout the palate with the inclusion of granny smith apple and nashi pear. There mineral backbone of this vintage of Olive Grove indicates a long life ahead if carefully cellared.



Artist: Geoff Hooke

Technical Information

Harvest Dates:

14 Feb to 22 March

Oak Maturation:

9 months in old

French and American Oak

Alcohol by Volume: 13%

Titrateable Acid: 6.7 g/L

pH: 3.35

Bottling Date

8 January 2009

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton

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