



2010 d'Arenberg The Olive Grove Chardonnay

65 % McLaren Vale, 35% 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 threat to native flora. You'll see plenty along side our roads and vineyards including our original chardonnay block where olive 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

Good winter rains ensured adequate sub-soil moisture and set the vines up well with healthy canopies. There was unseasonably hot weather during flowering, but this did not affect Chardonnay's fruit setting and vigour was beautifully balanced.

There was some more heat during veraison which serves vines well. The rest of the season was mild with nights mild to cool with very little rain.

It was another early start to vintage with Chardonnay one of the first varieties picked. Both red and whites from 2010 are looking excellent with strong varietal characters.

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 to the balance and longevity of the wine.



The Characteristics as Tasted in January 2011

The nose starts with an inviting aromatic lift of flowers and white peach, it's very fresh and spicy with Granny Smiths and green mangoes in the mix.

Lemony acid runs through the palate giving a linear backbone, there are minerals and nutmeg spice with zesty citrus too. There are layers of tropical flavour and the barrel components provide lovely spicy lift and lees stirring brings textural interest. Fantastic now, the structure of this wine will allow for graceful aging if cellared carefully.



Artist: Geoff Hooke

Technical Information

Harvest Dates:

12 Feb to 19 March

Oak Maturation:

9 months in old

French and American Oak

Alcohol by Volume: 13.9%

Titrateable Acid: 7.1 g/L

pH: 3.19

Glucose + Fructose: 2.8 g/L

Bottling Date

15 - 29 November 2010

Chief Winemaker:

Chester d'Arenberg Osborn

Senior Winemaker:

Jack Walton

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