



# 2011 d'Arenberg The Olive Grove Chardonnay

McLaren Vale

*A crisp, modern style Chardonnay made from some of McLaren Vale's finest chardonnay vineyards.*

## 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 and block the harvester. 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 2011 Vintage

There was ample winter rain with good sub-soil moisture and substantial canopies. Summer conditions were very mild with a late start to vintage.

Disease pressure was high due to multiple periods of rain. The minimal input viticulture techniques employed at d'Arenberg dealt with these conditions well owing largely to the thicker skins. Diligence ensured that crop losses were minimised.

The mild conditions promoted very steady ripening, high natural acidity and lovely delicate and complex flavours.

## 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

The nose is aromatic and lifted with white flowers, tropical fruits, granny smith apples and white nectarine.

The palate has considerable weight with a lovely mid palate of white peach, lime and a touch of brioche. There is zesty acidity that builds on the palate to a long savoury finish with a hint of cashew nut and faint, fine, textural tannins.

The cool year shines through in the balanced delicate flavours from the McLaren Vale fruit.

## Technical Information

### Harvest Dates:

2 Mar to 21 Apr

### Oak Maturation:

1/3 6 months in old

French and American Oak

**Alcohol by Volume:** 13.4%

**Titrateable Acid:** 7.4 g/L

**pH:** 3.16

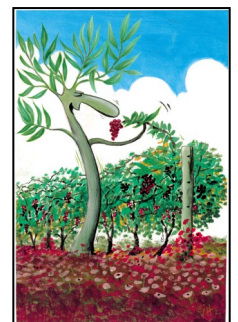
**Glucose + Fructose:** 3.2 g/L

### Chief Winemaker:

Chester d'Arenberg Osborn

### Senior Winemaker:

Jack Walton



Artist: Geoff Hooke

**d'ARENBERG PTY LTD**

PO Box 195 Osborn Rd

McLAREN VALE

South Australia 5171

TELEPHONE +61 8 8323 4888

FACSIMILE +61 8 8323 9862

winery@darenberg.com.au

www.darenberg.com.au