



<i>Harvest dates</i>	<i>19 Feb - 18 Mar</i>
<i>Alcohol</i>	<i>13.5%</i>
<i>Residual sugar</i>	<i>3.8 g/l</i>
<i>Titrateable acid</i>	<i>7.2</i>
<i>pH</i>	<i>3.15</i>
<i>Oak maturation</i>	<i>7 months</i>
<i>Chief Winemaker</i>	<i>Chester Osborn</i>
<i>Senior Winemaker</i>	<i>Jack Walton</i>

The Olive Grove Chardonnay 2013

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

Great winter rains set the vines up well last year, followed by a very dry spring and summer with no heatwaves. The initial fruit development was fantastic, the first white grapes to be picked showed incredible levels of natural acidity coupled with good fruit ripeness unlike anything we've seen for a long time.

Just prior to picking the first red grapes there was three days of reasonably high temperatures, which accelerated sugar ripening and meant the winery was filled in record time. A lot of the red grapes from that period are particularly rich with intense tannin and dark fruit characters - a great vintage for reds and whites alike.

The Winemaking

Small batches of grapes are crushed gently, chilled and then transferred to specially designed steel basket presses. Gentle extraction of the juice is critical in these early stages to retain the delicate fruit characters.

To add complexity and mouthfeel the wine is fermented and matured in a mixture of French and American oak for seven months.

None of the white wines at d'Arenberg are subject to malolactic fermentation as we aim for the retention of fresh, natural acidity, which is integral to the balance and longevity of the wine.

The Characteristics

A beautifully lifted nose of white peach, nectarine, granny smith and citrus.

Searching a little deeper reveals a second layer of cashew, brushed with a whisper of honey blossom. The palate is initially generous and almost creamy in texture, a hallmark of McLaren Vale Chardonnay.

This creaminess is somewhat reversed as the Adelaide Hills fruit comes into focus, presenting a delightful, fresh, clean grapefruit character, adding crisp acidity along with a lovely pithy note. The end result is a long, lingering finish which should satisfy all of your requirements for flavour, line and length.