

# THE OLIVE GROVE



## Chardonnay 2014

*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

The season began well with average winter rainfall, Summer conditions were significantly warmer than average with two heatwaves through January testing the limits of the vines. Following the heatwave was rain and cool weather, which helped slow down ripening, and allowed flavour development to catch up to sugar ripeness.

White wines from this vintage are fruity and very flavoursome, as are reds with ample tannin to match.

### 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

Generous fruit, countered by precise acid, balanced oak and impeccable length are the hallmarks of this bi-regional Chardonnay that punches well above its weight.

The McLaren Vale fruit adds bountiful stone fruit characters, white peach and nectarine. Surprisingly (although not so much so given our proximity to the ocean), it also adds a briney, seaspray character, a savouriness that tames some of the sweeter fruits.

The Adelaide Hills component brings characters of Granny Smith apple, a twist of citrus and a certain nuttiness. Texturally it adds vibrant acidity and a wonderful creek pebble like minerality.

The combination of the two components results in a wine that is sufficiently giving to be enjoyed in youth but being built around a sleek framework, we are ensured that the it will also age gracefully.



Harvest dates	5 Feb–7 Apr	Alcohol	12.9%
Residual sugar	2.6 g/l	Titrateable acid	7.8
pH	3.09	Oak maturation	7 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton