

# THE OLIVE GROVE

## Chardonnay 2018

*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

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side, because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

### The Winemaking

Small batches of grapes are gently crushed, chilled, and then basket pressed. To add complexity and mouthfeel the wine is fermented and matured in French oak for seven months.

### The Characteristics

An expressive nose that needs no encouragement to leap from the glass. This is a wine that shows the evidence of blue skies and sunshine. Lots of stone fruits, peach and nectarine but also a savoury, nutty edge. The palate is rich and opulent, yet refined. Lovely silken feel. A whisper of well-seasoned French oak sits respectfully in the background. This is a Chardonnay that can certainly be enjoyed early with all of the elements well and truly in balance.



Harvest dates	<b>6 Feb - 4 Apr</b>	Alcohol	<b>13.0%</b>
Residual sugar	<b>3.7 g/L</b>	Titratable acid	<b>7.2</b>
pH	<b>3.16</b>	Oak maturation	<b>7 months</b>
Chief Winemaker	<b>Chester Osborn</b>	Senior Winemaker	<b>Jack Walton</b>