



THE OLIVE GROVE

.....

Chardonnay 2015

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

A wet winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour, richness and balanced tannins. Vintage started on 30 January, the earliest start on record by one day.

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 a mixture of French and American oak for seven months.

The Characteristics

A Chardonnay that sits comfortably between the fat, buttery, hot Chardonnays of yesteryear and the more austere, tight styles that have evolved in more recent times. This can be attributed to the fact that part of the fruit is sourced from McLaren Vale, lending sunshine, stone fruit and lusciousness to the glass, and part from the Adelaide Hills, which adds savouriness, citrus and elegance. Oak treatment is fastidious, predominantly older French, to add some spicy, brioche like notes without too much interference with the fruit. Importantly though this ageing in barrel on lees adds another dimension of texture to the wine resulting in a rich creamy mid palate. Acidity kicks in at just the right time, tightening the wine up and ensuring we are left with a lingering citrusy and slightly saline fruit character.



Harvest dates 9 Feb - 7 Mar Alcohol 13.7%
Residual sugar 3.54 g/l Titratable acid 8.5
pH 3.14 Oak maturation 7 months
Chief Winemaker Chester Osborn Senior Winemaker Jack Walton