

THE OLIVE GROVE



Chardonnay 2023

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 cool, wet 2022 winter filled the subsoil, while spring's heavy rainfall impacted yields. Shaded basal buds and reduced fruitfulness from the previous season resulted in small yields. Mild, dry summer caused late veraison. Despite a week of intense heat in February, most vines survived. Riesling started three weeks late, and McLaren Vale Chardonnay and Sauvignon Blanc ripened with low yields due to the heat wave. Autumn was mild, and red grape harvest followed McLaren Vale Chardonnay, with variable, mostly low yields. Fiano, Marsanne, Roussanne, and Viognier ripened alongside the reds. Only 100 tonnes of red varieties remained by Easter, with low yields in Adelaide Hills Chardonnay and Pinot. Dry white Chardonnay vineyards were used for sparkling wine, promising a great year.

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

Definitely a crowd pleaser. Golden and shiny on the glass with a tropical dance of pineapple and melon followed by a perfumed peachy aroma and a citrusy touch of orange peel. After a first sip silken stone fruits like yellow peach comes forward embedded with honeydew melon, pineapple and zesty lime. The precise oak treatment brings a fine nutty edge that complements the charming freshness as more than 60% of the wine goes through a mix of old and new French barrels, being 25% fully fermented in barrels. Impeccable focus on structure and texture with a lingering zesty finish. An everyday Chardonnay for for all Chardonnay lovers.



Harvest dates	22 Feb - 5 Apr	Alcohol	13%
Residual sugar	3.7 g/l	Titratable acid	7.6
pH	3.20	Oak maturation	7 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton