

THE OLIVE GROVE

Chardonnay 2020

McLaren Vale, 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

Winter and Spring rains were quite good which meant vigour was high. October and November saw some cooler weather which made flowering and set spread out over a long period with an intense short heat wave in the middle of set reducing the crop significantly. A nice rain on the 1st of February set the vines up well and mild to cool, dry, weather prevailed. A few slightly warmer nights in the later part of ripening helped the last sugar push. Yields were down significantly, the lowest in memory, however, quality is exceptional. Some of the best wines seen for years. Great colour, fruit characters, flavours and length.

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

Bright, golden delicious apple jumps immediately from the glass. Sensuously wrapped in white peach, nectarine, and some classic, distinct McLaren Vale tropical nuances. A zesty, vibrant palate of lemon and lime pith and a bitter almond kernel finish. It shows deceptive length, lingering on long after the wine is gone.



Harvest dates	20 Feb - 27 Mar	Alcohol	13.5%
Residual sugar	4.1 g/l	Titrateable acid	6.9
pH	3.26	Oak maturation	7 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton