

THE OLIVE GROVE

Chardonnay 2024

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 early winter was wet, but late winter and spring were dry. Budburst was early, but mild weather delayed flowering. Late spring and early summer rain filled the soil profile for the first time in summer. High disease and vine vigor required significant attention. Warm, dry conditions in January and February favoured quality. Whites show high quality with good acidity. McLaren Vale Chardonnay, Riesling, and Sauvignon Blanc were harvested before the March heatwave, while other whites and reds benefited from it. Most premium Shiraz and Cabernet Sauvignon were harvested before the heatwave and show very good quality. Italian, Spanish, and Portuguese varieties thrived, producing excellent wines. Adelaide Hills had low yields but high quality.

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, deep straw in appearance. Lifted aromas of white peach, honeydew melon, and tangelo. The palate is juicy and fruit-forward, showcasing rich peaches, melons, and a twist of citrus. A delicate creamy texture and a balanced acid drive bring harmony to the complex palate. A delightful drink-now Chardonnay with many layers and abundant flavour.



Harvest dates	8 Feb - 19 Mar	Alcohol	13%
Residual sugar	3.9 g/l	Titrateable acid	7.2
pH	3.25	Oak maturation	7 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton