

THE OLIVE GROVE

Chardonnay 2025

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

Every month was a few degrees warmer than average right from August to April. A small amount of frost reduced yields in some places. Rainfall was considerably down which meant disease pressure was low. The dry warm season has had a significant impact on grape yields in some vineyards in McLaren Vale this year, however many of our vineyards had very good yields. Fortunately with there being marginal heat spikes the leaves and grapes didn't suffer negative quality impacts. Whites are very characterful, which particularly suits Rhone whites and Fiano. Other whites still look good. Another high quality Riesling year with no sunburn. Red wine styles show a big change from the last 4, elegant, cool years. They are outstanding. Very dark and concentrated with lovely fruit characters 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

Shows a pale gold colour, opening with ripe yellow peach and nectarine layered with a lift of lime peel on the nose. The palate is generous with ripe fruit and an ample, fleshy, lightly toasty texture, balanced by a clean, lean citrus line, where ruby grapefruit drives a fresh, focused finish.



Harvest dates	15 Feb - 7 Apr	Alcohol	13.0%
Residual sugar	4.0g/l	Titrateable acid	7.4
pH	3.21	Oak maturation	7 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton