D'arenberg

A luminous Chardonnay that unites tropical richness and citrus precision , offering both generosity and focus, crafted from the cooler slopes of McLaren Vale and Adelaide Hills.

The Olive Grove Chardonnay 2023

McLaren Vale, Australia

Region and Vineyards

The fruit for The Olive Grove Chardonnay is sourced from both McLaren Vale and the Adelaide Hills, two distinct yet complementary terroirs of South Australia. McLaren Vale's Mediterranean climate, tempered by coastal breezes from Gulf St Vincent, allows Chardonnay to achieve richness and expressive fruit character, particularly tropical and stone fruits. The region's varied soils, from sandy loams to clay, provide a generous texture and body.

Adelaide Hills, by contrast, is one of Australia's most renowned cool-climate regions, with altitudes ranging from 400 to 600 metres. Here, Chardonnay develops with **elevated acidity, citrus brightness and aromatic finesse**. The marriage of these two terroirs brings both depth and freshness, enabling a Chardonnay that is approachable yet structured, with balance between ripe fruit and crisp vibrancy.

Winemaking

The 2023 vintage followed a **cool, wet winter** in 2022 that replenished water reserves, though heavy spring rains reduced yields. A mild summer, punctuated by a brief February heatwave, delayed ripening but preserved freshness. Despite small yields, the fruit achieved excellent balance of ripeness and acidity.

Grapes were handled in **small batches**, gently crushed, chilled, and basket pressed to retain purity. Fermentation and maturation took place over **seven months in French oak**, with more than 60% aged in a mix of old and new barrels, and 25% undergoing full barrel fermentation. This approach enhanced **texture, complexity and nutty depth**, while preserving fruit brightness. The result is a Chardonnay with both charm and structure, built to please immediately yet with enough substance to develop in bottle.

Alcohol :13,50 %

Composition: 100% Chardonnay

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Tasting Notes

- **Color:** Bright golden with shimmering reflections.
- **Aroma:** Expressive nose of pineapple, melon, and peach, lifted by citrus zest and a hint of orange peel.
- **Palate:** Silken layers of yellow peach, honeydew melon, pineapple and lime zest unfold across the palate. French oak contributes a fine nutty edge, while lively acidity keeps the finish fresh, zesty and lingering.

Did you know?

The wine takes its name from the **olive trees planted in McLaren Vale since the 1840s**, which often grow among Chardonnay vineyards - sometimes even blocking harvesters during vintage. These olive groves are now as much a part of the landscape as the vines themselves.

Wine Pairing Ideas

- **Grilled prawns with lemon and herbs** - the citrus lift and zesty finish mirror the freshness of the seafood.
- **Roast chicken with tarragon and cream** - the wine's nutty oak and stone fruit richness complement the savoury depth of the dish.
- **Seared scallops with saffron risotto** - creamy textures align beautifully with the Chardonnay's silky body and tropical notes.
- **Soft cheeses like Brie or Camembert** - the fruit brightness cuts through creaminess while oak complexity harmonises with the rind.

87

Robert Parker (RP) : 87 Points (2015)

Aug 2016 - Reviewer : Lisa Perrotti-Brown. The 2015 The Olive Grove Chardonnay opens with ripe apple and honeydew melon notes plus suggestions of baking bread and allspice. The medium-bodied palate offers a good concentration of straightforward melon and spice flavors with pleasant freshness and good length. Drink: Now - 2018.

87 James Halliday

James Halliday (JH) : 87 Points (2015)

Gets the fruit up and going quickly and maintains the pitch more or less successfully through to the finish. Yellow stone fruits and spice. Flash of citrus to close.

90 WineEnthusiast

Wine Enthusiast (WE) : 90 Points (2014)

Editor's Choice - Subtle notes of toasted grain frame citrus and peach fruit in this well-priced offering. It's not the biggest, most robust Chardonnay, but it delivers intensity allied to length, turning lemony on the powerful finish. Drink now 2020.