



2007 d'ARENBERG THE OLIVE GROVE

Review Summary



90 pts “Sound Chardonnay nose sits well in the mouth; all parts in the right places. Travels well - a good wine.”

**Tony Keys, The Key Review of Wines
December 2008**

89 pts “The 2007 The Olive Grove Chardonnay is in the style of a quality Macon-Villages. It did not go through malolactic fermentation, was raised in stainless steel, and spent time on its lees. The nose has a mineral character along with green apple and pear. This leads to a flavorful, crisp wine with good depth and a sprightly finish.”

**Jay Miller, Robert Parker’s The Wine Advocate
August 2008, Issue 178 “Value Wines”**

88 pts “Light yellow. Ripe melon and poached pear complemented by a subtle vanilla note. Surprisingly lively in the mouth, with zesty citrus and orchard fruit flavors and good spicy lift. Gains focus on the melony finish. An easygoing, uncomplicated style.

**Josh Reynolds, Stephen Tanzer’s International Wine Cellar
Sept/Oct 2008**

88 pts “Plenty of ripe stone fruit and melon; oak a minor support role; easy-access style.”

**James Halliday
2009 Australian Wine Companion**

88 pts “Full-bodied, supple and generous with its mineraly pineapple and caramel flavors. Stays lively through the juicy finish.”

**Harvey Steiman, Wine Spectator
October 15, 2010**

87 pts “This plump, medium-bodied Chardonnay boasts aromas and flavors of smoke and grilled pineapple. It may be a little on the simple side, but it’s well done, combining ample varietal character with an appetizing bit of oak.”

**Joe Czerwinski, Wine Enthusiast
June 2009**



“Light gold in the glass, this wine smells of freshly popped and buttered popcorn. In the mouth the wine offers a lemon curd and lemon zest flavor with a juicy pink grapefruit quality on the finish. Clean, bright with acidity, and refreshing. Score: between 8.5 and 9.”

Alder Yarrow, Vinography.com
April 10, 2010

