

# 2022 d'ARENBERG

## THE OLIVE GROVE CHARDONNAY



### **WINEMAKER:**

Chester Osborn

### **REGION:**

McLaren Vale and Adelaide Hills, South Australia

### **VARIETALS:**

Chardonnay

### **MATURATION:**

7 months French oak

### **ALCOHOL:**

13.0% alc/vol | RS: 3.2 g/L | TA: 7.7 TA | pH: 3.3

**BACKGROUND:** 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 Chardonnay vineyards blocking the tractors!

**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.

**TASTING NOTES:** Complex and powerful with layers of stone fruits, white peach, apricot, freshness of melon, oak spices and creamy cashew running through the bouquet and palate alike. Medium-bodied and generous with a velvety texture and balanced acidity complemented by the silky and precise finish.

**CRITICAL ACCLAIM:** Not yet rated. 2021 vintage: 90 pts The Wine Pilot

**ABOUT d'ARENBERG:** One of the undisputed kings of Australian Shiraz and Rhone varietals, d'Arenberg has managed to turn individuality into an art form by doing a whole lot of little things differently. The original vineyards were established by Joseph Osborn in 1912 in the McLaren Vale region of South Australia. A century on, the estate has grown to 345 acres, and the mantle now rests with fourth-generation winemaker Chester Osborn. By maintaining a focus on traditional winemaking and nurturing their old-vine material, the Osborn clan has successfully established themselves as one of the country's leading producers of concentrated, characterful wines. Consistently ranked as one of the Top 100 Wineries in the world by Wine & Spirits Magazine, this reputation is clearly recognized globally.

