



# 2020 CHARDONNAY

McLAREN VALE

### **VINEYARD**

Sustainable organic management of our vineyards including under-vine mulching to enrich the soil and increase carbon content, manual removal of weeds, no synthetic herbicide and fungicide use and zero artificial inputs ensures vines with better balance, fruit concentration and overall vineyard biodiversity and health.

Good winter rainfall was followed by a mild start to spring. Cool conditions during flowering season caused poor fruit set in many varieties which greatly affected the yield in our vineyards. A cool, wetter than average January meant veraison was slow, but the prolonged ripening period saw exceptional flavour development. Yields were down but quality across all sites was exceptional with harvest starting in late February and continuing on into early March.

Grapes for the 2020 Wild Olive Chardonnay have been sourced from a long term grower in the McLaren Flat subregion. This vineyard has heavy, moisture retaining Biscay clay soils which together with cooling breezes from the nearby Gulf St Vincent give the wine its fantastic array of ripe tropical flavours.

### **WINEMAKING**

Certified Organic Chardonnay grapes were handpicked in the cool early morning and crushed, chilled and pressed on arrival at the winery. Heavy solids were settled for a short period and the still slightly cloudy juice was then transferred to French oak barrels for fermentation, initiated by the natural yeast of the winery. Once fermentation was complete the barrels were stirred weekly, suspending the yeast lees giving the wine extra texture and suppleness. After 6 months in barrel the wine was racked off lees and given a light filter prior to bottling on site.

## TASTING NOTES

COLOUR Light straw with green hues.

AROMA Bright guava, lychee and peach combine with a hint of

French oak.

FLAVOUR Smooth and silky, loaded with ripe fruit flavours and a long

soft finish with deft oak in the background.

CELLAR POTENTIAL 4-6 years, but why wait?

#### HAVE IT WITH ...

Twice cooked pork belly with star anise, cinnamon and orange zest sauce or Vegan Risotto with Roasted Butternut Squash

Certified Organic
Vegan Friendly
Minimal Preservatives



WILD OLIVE

X

