
WILD OLIVE

ORGANIC CHARDONNAY 2022

McLAREN VALE



VINEYARD

Sourced from a long-term grower's organic vineyard in McLaren Flat. 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.

All our vineyards are managed as individual ecosystems, using sustainable and organic processes, no synthetic inputs and a particular focus on soil health, as healthy soils produce exceptional grapes that make delicious wines. Biodiversity within the vineyard provides us with natural pest predators and weed suppressors, keeping our vines happy and healthy and ensuring every bunch has incredible balance, flavour, and colour.

VINTAGE

Above-average winter and early spring rain set the vines for a great start to the growing season. Cooler conditions prevailed through budburst to flowering, which resulted in lower yields. The 2022 season heralded a gentle and slow ripening period by a mild summer recording no days above 40°C, allowing the development of excellent flavour and colour.

WINEMAKING

Hand-picked in the cool early morning then crushed, chilled and pressed. After cold settling some of the heavier solids, the still slightly cloudy juice was transferred to French oak barrels for fermentation, initiated by indigenous winery yeast. On completion of ferment, the barrels were stirred weekly to suspend yeast lees giving the wine extra texture and suppleness. After 6 months in barrel the wine was racked off lees and lightly filtered prior to bottling.

TASTING NOTE

COLOUR	Pale yellow with olive hues
AROMA	Tropical fruits and peach combine with a hint of French oak
FLAVOUR	Soft and smooth, packed with ripe fruit flavours, a long clean finish and subtle oak
CELLAR POTENTIAL	4 – 6 years

HAVE IT WITH

Twice cooked pork belly with star anise, cinnamon, and orange zest

Certified Organic
Vegan Friendly
Minimal Preservatives

