



CHARDONNAY

Hand Crafted ORGANIC

# WILD OLIVE

# 2021 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.

What a Vintage! Following all of the challenges 2020 threw at us it was satisfying to enter the 2021 season with our vineyards in near perfect condition and Mother Nature smiling down on us. Good winter rains set the vines up for the perfect start to the growing season with mild conditions continuing through from budburst to flowering. This allowed for good, even fruit set and low disease pressure. The relatively mild conditions continued through veraison and onto ripening with only a handful of days over 35 degrees Celsius.

Grapes for the 2021 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 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 and a long

clean finish with light 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



