



www.angovemclarenvale.com.au

## WILD OLIVE

### 2017 Chardonnay

MCLAREN VALE

#### VINEYARD

McLaren Vale is ideally suited to organic viticulture and the Angove family's philosophy of Organic management of their vineyards in the region has been unwavering. Sustainable viticulture and 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. The whole system is linked - Soil, Plants, Animals, Food, People and Environment.

The 2017 Wild Olive Chardonnay grapes have been sourced from 2 long term growers in the Willunga and McLaren Flat subregions of McLaren Vale. Both vineyards have heavy 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

The fruit is crushed, chilled and pressed, before racking and slow, cool ferment. A number of fermentation techniques were utilised to highlight the quality of the fruit and encourage complexity in the wine including the use of indigenous yeast and in barrel fermentation. Following ferment the yeast lees were stirred weekly, promoting texture and mouthfeel prior to racking, filtering and bottling.

#### TASTING NOTES

COLOUR	Pale green, gold hues.
AROMA	Aromatic tropical fruits and stonefruit combine with a hint of French oak.
FLAVOUR	Ripe and textural, this wine is rich with great acid balance, the long savoury finish hints to the fermentation in French oak.

CELLAR POTENTIAL	2-4 years but drink now.
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#### HAVE IT WITH ...

Roast Pork with star anise, cinnamon and orange zest sauce.

