



# M<sup>c</sup>HENRY HOHNEN

## 2022 CALGARDUP BROOK CHARDONNAY



The nose opens with notes of sea spray, jasmine, and nashi pears. Wild fermentation with full solids provides flinty, matchstick complexities and the extended time spent on fine lees with regular Batonnage add volume and definition to the palate. A distinctive saline, savoury acidity and attractive chalk-like minerality are the benchmark characters of this unique Southern Margaret River vineyard near the Indian Ocean..

### Vintage Report

A season of great balance, which produced wines of grace, perfume, and longevity. Winter was wet and cooler than average, and we experienced a cool but dry spring across the Margaret River region. Good flowering conditions resulted in good bunch numbers and weights, producing good yields after three years of tiny crops. Summer was one of the driest on record with relatively mild temperatures leading into January; these conditions delayed canopy development but January brought fantastic weather with warm, sunny, and breezy days as hoped, but without any temperature spikes and heat stress. Excellent diurnal temperature variation was a constant of this season, setting us up for a highly aromatic vintage and perfect phenological ripeness of the skins and seeds.

### Wine Making

Hand-picked, whole bunch pressed and transferred directly to oak with full solids. Fermented by native yeast in the finest selection of French oak barriques (approximately 30% new). Batonnage to encourage autolytic activity was based on flavour and no MLF to retain the natural acidity of this vintage. The wine was racked out of barrels with full lees to tank in December before bottling in February 2023.

### Vineyard

100% Calgardup Brook. This vineyard lies just inland from the coast. Its sandy, schisty soils are well weathered. These chardonnay vines run east-west with a slightly sloping northern aspect.

### District of Origin

100% Margaret River

### Grapes

100% Single Vineyard Chardonnay  
*Gingin clone*

### Analysis

Alc 12.8%

Cellar Door	Winery
Open 10.30am to 4.30pm daily	Operations & Logistics
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