



**2020 McHENRY HOHNEN  
LATERITE HILLS CHARDONNAY**

**Review Summary**

**96 pts** – “Hand-picked fruit from 4 southern Margaret River vineyards: Hazel's, Calgardup, Burnside and Chapman, whole-bunch pressed, wild ferment in French oak (25% new). Barrels left un sulphured over winter, a portion undergoing mlf. Matured for 10 months in barrel. Wowsers. This is super-serious. Unbelievable value for money: scintillating citrus acid line, concentrated, mouth-staining fruit and complex layers of crushed nuts, creamy tannins ... all wrapped into a long and reverberating tail of flavour. Speechless.”

*Erin Larkin, Halliday Wine Companion  
March 2022*

**94 pts** – “White nectarine, cashew, lime and aniseed, sweet spices. It’s chalky, juicy lime and Thai basil perfume, a quiet succulence cut with lime zest and a saline edge. Long, with a subtle quinine bitterness on the finish. Excellent. Confident and complex.”

*Gary Walsh, The Wine Front  
March 2022*

**93 pts** – “Complex aromas of grilled nuts, nougat, white stone fruit, white flowers and struck-match. Tight and focused on the palate, grapefruit, melon, nectarine, nutty oak and a briney edge. The acidity is crunchy and there's a phenolic touch that provides grip, structure and mouth-feel.”

*Aaron Brasher, The Real Review  
February 2022*