



**2021 McHENRY HOHNEN
APIARY BLOCK CHARDONNAY**

Review Summary

93 pts – “A tiny parcel of Gingin Chardonnay within Hazel’s Vineyard. This wine draws its name from beehives perched atop this biodynamically farmed block. What some might refer to as a ‘natural wine’, this is a pure and raw expression of place free from winemaking manipulation and artefact.

Fruit was handpicked and whole bunch pressed straight to a 700L concrete egg vessel without any sulphur addition. The juice underwent wild yeast and full malo-lactic fermentation and was left on full lees for 10 months. Moved only once in the winery a few days before being bottled without any sulphur, fining or filtration.

Whether by the power of suggestion, or actually there, does have a sort of creamed honey character, along with some dustiness and ginger. It’s spicy and juicy, crisp acidity, apple and ripe lemon. Texture is again fine and chalky with a subtle umami flavour to it, moving towards roast chicken or something like that. Very interesting expression of MR Chardonnay here. Good. I’m all for it.”

***Gary Walsh, The Wine Front
March 2022***

M^cHENRY HOHNEN VINTNERS

