



2018 BURNSIDE CHARDONNAY

Grapefruit, peach, roasted nuts and smoke give way to barrel ferment and matchstick complexities. Wild ferment and extended time on lees contribute to a delicious savoury character to the palate which is both powerful and defined by a core of natural acidity. From a heritage Margaret River vineyard on the river bank, this Chardonnay captures the unique character of this site.

Vintage Report

Preceded by perfect growing conditions in Spring, the 2018 vintage in Margaret River was one of the most classical in recent memory. 20mm of rain at the end of January was well received by our dry grown vineyards. Warm days and cool nights resulted in amazing fruit purity and flavour with balanced acid in our whites. Temperatures warmed up towards the end of March, accelerating the ripening of our reds, giving us incredible flavour concentration with optimal acid and tannin levels. The exceptional quality of our fruit resulting from this vintage has been perfectly reflected in our 2018 wines.

Winemaking

Hand-picked, whole bunch pressed, full solids and wild fermentation in barrique (approx. 25% new). Post ferment, barrels are left cool but unsulphured for 4 months to encourage autolytic activity. Batonnage every two weeks based on flavour and partial MLF. Wine was racked with full lees to tank in December and spent two months on lees in tank before bottling unfiltered.

Vineyard

100% Burnside Vineyard. Located on the bend of the Margaret River, this vineyard grows on unqiue micaceous black soils. The chardonnay rows are on a steep northerly aspect running in a north-west, south-east orientation.

Grapes

100% Single Vineyard Chardonnay *Gingin clone*

District of Origin

100% Margaret River

Analysis

Alc 13.3% pH 3.28 TA 6.4 g/L

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