

McHENRY HOHNEN

MARGARET RIVER





2020 Burnside Chardonnay

Complex and flinty. Lemon curd, ruby grapefruit and grilled peach give way to fresh pastry elements. Wild fermentation and extended time on lees contribute to a delicious savoury character to the palate which is both powerful and defined by a frame of natural acidity. From a heritage Margaret River vineyard on the riverbank, this Chardonnay captures the unique character of this unique site.

Vintage Report

We were blessed with near perfect growing conditions in Margaret River in 2020. A warmer than usual Spring, a dry, sunny Summer and cool nights. Significant diurnal temperature variations meant perfect ripening conditions across all of our dry grown vineyards. No disease and virtually no bird pressure (particularly at the start of harvest) meant we were able to pick beautifully clean fruit at ideal ripeness and flavour levels ... A real treat for our winemaking team. The only downside was exceptionally low yields across all varieties. Our dry farmed vineyard responded to the drier seasonal conditions by producing tiny and light bunches with small berries. Consequently, the fruit has incredible concentration and has retained a lovely natural acidity.

Wine Making

Hand-picked, whole bunch pressed and transferred directly to oak with full solids. Fermented by the native years in barrique (approximately 30% 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 to balance the high natural acidity of this vintage. Wine was racked with full lees to tank in December and spent two months on lees in tank before bottling in February 2021.

Vineyard

100% Burnside Vineyard. Located on the bend of the Margaret River, this old vineyard grows on unique micaceous and granitic soils. The chardonnay rows are on a steep northerly aspect running in a northwest, southeast orientation.

District of Origin 100% Margaret River

Grapes

100% Single Vineyard Chardonnay | Gingin clone

Analysis Alc 13.5%

Cellar Door

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Winery

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