



M^cHENRY HOHNEN

MARGARET RIVER

2019 CALGARDUP BROOK CHARDONNAY



The nose opens with notes of sea spray, crushed shells, frangipani and delicate spiced pears. Wild fermentation with full solids provides flinty complexity and extended time on lees adds intrigue and excellent length to the palate. A distinctive saline acidity and attractive chalk-like structure complement the mineral nature of this unique Southern Margaret River vineyard near right by the Indian Ocean.

Vintage Report

Vintage 2019 required meticulous vineyard management as a result of cooler than average temperatures, wet conditions and low sun exposure. Careful canopy management, precise picking decisions and accurate fruit sorting were essential for producing high quality wines. The Marri trees didn't blossom and the birds were hungry resulting in a lower than average yield despite our extensive netting program. Smaller canopies in our dry farmed vineyards and regular leaf plucking enabled us to pick ripe, clean fruit and produce whites with excellent purity and great natural acidity.

Wine Making

Hand-picked, whole bunch pressed and transferred directly to oak with full solids. Fermented by the native yeast 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 2020.

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 13.3%

Cellar Door	Winery
Open 10.30am to 4.30pm daily	Operations & Logistics
10406 Bussell Hwy Witchcliffe WA 6286	PO Box 1480 Margaret River WA 6285
PH: (08) 9757 9600	PH: (08) 9757 7600
cellardoor@mchenryhohnen.com.au	sales@mchenryhohnen.com.au