



# McHENRY HOHNEN

MARGARET RIVER

## 2020 CALGARDUP BROOK CHARDONNAY



The nose opens with notes of sea spray, spiced pears, pink grapefruit and delicate wet stone. 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 the Indian Ocean.

### 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% 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 13.5%

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