



M^cHENRY HOHNEN

2022 HAZEL'S VINEYARD CHARDONNAY

Mandarin peel, white blossom and mealy aromas give way to white nectarine and a seductive nougat element. Flinty and complex, this Chardonnay is powerful in fruit concentration and restrained by a precise acid line. A layered wine with persistence, power, and structure and a true representation of this gravelly vineyard in southern Margaret River.

Vintage Report

A season that slowly escalated into a very hectic but also exciting harvest. A cooler and wet Spring saw vine growth delayed in development, and we were set for a late start of harvest. But then Summer came, and it was full of sunshine, dry and warm through December, January, and February with warm days and some warm nights. Ripeness across all white varieties was quicker than average with a rather compressed Chardonnay harvest. Quality across all whites is excellent, with lots of flavour and concentration yet retaining perfume and drive.

Wine Making

Hand-picked, whole bunch pressed and transferred directly to oak with full solids. Fermented by the native yeast in French oak barriques (approximately 30% new). Batonnage to encourage autolytic activity was based on flavour and partial MLF to balance the high natural acidity of this vintage. The wine was racked out of barrels with full lees to tank in December before bottling in February 2023.

Vineyard

100% Hazel's Vineyard. Our southern most vineyard which is further inland than our Burnside and Calgardup vineyards. Hazel's combines cooling Southern Ocean influences with a northerly aspect and plenty of sunshine. Soil type: Ironstone gravel loam.

District of Origin

100% Margaret River

Grapes

100% Single Vineyard Chardonnay | *Gingin clone*

Analysis

Alc 13%



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| Cellar Door | Winery |
| Open 10.30am to 4.30pm daily | Operations & Logistics |
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