



McHENRY HOHNEN

MARGARET RIVER

2022 LATERITE HILLS CHARDONNAY

Pure, complex, and very satisfying; this is a charming expression of Southern Margaret River Chardonnay. On the nose delicate notes of kaffir lime, jasmine, and zesty ginger leap from the glass, complemented by complex barrel ferment elements of cashews and flint rock. The palate is powerful yet crystalline and defined by a mealy texture and that long, savoury acid line this area is renowned for. A true reflection of place and season, this Chardonnay pays homage to our farming and winemaking philosophy.



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

Farmed with the same philosophy and made in the same way as our single vineyard chardonnays. All fruit was hand-picked and whole bunch pressed, before undergoing wild yeast fermentation with full solids in French oak barriques and puncheons (25% new). Barrels were sulphured shortly after primary fermentation was completed with no malo-lactic fermentation in 2022. Laterite Hills Chardonnay matured for 10 months in barrels before being bottled in February 2023.

VINEYARD

Calgardup Brook, Hazel's, Burnside & Chapman Brook Vineyards

District of Origin

100% Margaret River

Grapes

100% Chardonnay
Gingin clone

ANALYSIS

Alc 12.8%

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
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