



## M<sup>C</sup>HENRY HOHNEN



### 2023 LATERITE HILLS CHARDONNAY

Flinty and complex, this wine is a charming expression of Southern Margaret River Chardonnay. On the nose, delicate notes of kaffir lime, nectarine pulp, and zesty ginger leap from the glass, complemented by complex wild 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. This Chardonnay reflects place and season and pays homage to our farming and winemaking philosophy.

#### VINTAGE REPORT

A season of great balance, which produced wines of grace, perfume, and longevity. Winter was wet and cold, and we experienced a cool but dry spring. Good flowering conditions secured good yields. Summer was dry with relatively mild temperatures leading into January; Summer brought fantastic weather with warm, sunny, and breezy days, but without heat stress for the vines. Excellent diurnal temperature variation set us up for a highly aromatic vintage, with freshness and perfect phenological ripeness.

#### WINE MAKING

Farmed with the same philosophy and made in the same way as our single vineyard chardonnay range. 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. Laterite Hills Chardonnay matured for 10 months in barrels before being bottled in January 2024.

#### VINEYARD

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

#### DISTRICT OF ORIGIN

100% Margaret River

#### GRAPES

100% Chardonnay | Gingin Clone

#### ANALYSIS

Alc 13%

Cellar Door  
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