



McHENRY HOHNEN

MARGARET RIVER



2021 ROCKY ROAD CHARDONNAY

If the hallmarks of Margaret River chardonnay leap from the glass: nectarine, nashi pears and orange blossom abound. The palate delivers both freshness and complexity with a saline acidity complementing complex notes of brioche dough and roasted almonds. Barrel fermentation and extended time on fine lees provide depth and texture to this flavourful wine yet retaining brightness and freshness.

Vintage Report

The season started out with a cooler, wet spring which resulted in a lower fruit set for some varieties such as Chardonnay. We experienced above average rainfalls in early spring, meaning extra effort was required in our organically grown vineyards to mitigate disease pressure. Spring rolled into summer with long warm and dry days, however a couple of rain events in February and March required extra effort from our committed vineyard team in terms of canopy management and fruit selection at harvest. All white varieties show fragrance and vineyard characters with perfume and aromatic lift combined with elegant textures and fine acid lines.

Winemaking

Grapes sourced from our younger vines, as well as some trusted growers in Southern Margaret River were harvested in the cool hours of the morning. The fruit was whole berry pressed and the juice partially settled. A combination of wild and cultured yeast was used for fermentation in large format oak casks and 1-2 years old barriques. No MLF, but the wine was left on lees for 9 months to achieve texture and further complexity. Our Rocky Road Chardonnay was blended and bottled in December 2021.

District of Origin

100% Margaret River

Grapes

100% Chardonnay

Analysis

Alc 12%

Cellar Door
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