

# ROCKY BY McHENRY HOHNEN ROAD

## 2023 CHARDONNAY

All the hallmarks of Margaret River chardonnay leap from the glass, grapefruit, white nectarine & citrus blossom aromatics. The palate with its salty lime juice acidity give length & freshness, whilst barrel fermentation and extended time on fine lees provide depth and texture to this flavourful wine.

### VINTAGE REPORT

A season of great balance, which produced wines of grace, perfume, and longevity. Winter was wet and cooler than average, and we experienced a cool but dry spring across the Margaret River region. Good flowering conditions resulted in good bunch numbers and weights, producing good yields after three years of tiny crops. Summer was one of the driest on record with relatively mild temperatures leading into January; these conditions delayed canopy development but January brought fantastic weather with warm, sunny, and breezy days as hoped, but without any temperature spikes and heat stress. Excellent diurnal temperature variation was a constant of this season, setting us up for a highly aromatic vintage and perfect phenological ripeness of the skins and seeds. All red varieties loved the dryer conditions and are showing excellent potential with nerve, beautiful purple colours, and vibrant aromatics.

### WINE MAKING

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 matured on lees and stirred until bottling in spring, producing a fresh vibrant style with layers of texture & complexity.

### DISTRICT OF ORIGIN

100% Margaret River

### GRAPES

100% Chardonnay

### ANALYSIS

Alc 12%



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