



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

## 2023 SAUVIGNON BLANC



Lifted and varietal nose, with delicate lychee and guava, intertwined with mealy elements and roasted almond notes from barrel fermentation and extended time on fine lees. The palate is fresh but full flavoured and textural, with a core of ripe tropical fruit and a salty acid line. A highly flavoured and textural wine combining varietal definition and intriguing barrel ferment complexities.

### 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

Sourced from 30 years old vines on the eastern side of our Calgardup Brook Vineyard, the fruit was picked in the cool hours of the night, whole berry pressed and taken with some solids to barriques for extra texture and aromatic complexity. Fermented in French oak barriques and puncheons (10% new). Frequent lees stirring through the year to deliver a rich, powerful texture. After 8 months in barrels the wine was taken with full lees into tank for extended time on fine lees before bottling in December 2023.

### VINEYARD

100% Calgardup Brook Vineyard. This vineyard lies just inland from the coast. Its soils are well drained sandy and schisty. The climate of this vineyard is strongly influenced by its immediate vicinity to the Indian Ocean.

### DISTRICT OF ORIGIN

100% Margaret River

### GRAPES

100% Sauvignon Blanc

### ANALYSIS

Alc 13%

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
PH: (08) 9757 9600	PH: (08) 9757 7600
cellardoor@mchenryhohnen.com.au	sales@mchenryhohnen.com.au