





# 2017 CALGARDUP CHARDONNAY

The cooler conditions of the 2017 season have created a wine of great purity and finesse. Our 2017 Calgardup Brook Vineyard Chardonnay shows all the hallmarks typical of this block located by the Indian Ocean. Oyster shell and sea spray notes are immediately evident on the nose, followed by delicate nectarine and nashi pear flesh. Beeswax and delicious nougat lead to a flinty complexity - the result of wild fermentation with full solids and extended time on lees. The saline acidity is well balanced by excellent texture and an attractive chalky grip. A mineral Chardonnay highlighting the terroir of this southern Margaret River site.

# Vintage Report

After desirable conditions during flowering, the summer started cool and wet, slowing down the growing season significantly. Conditions improved in late February, developing into a perfect Indian summer. The result is whites that are packed with energy and poise, and reds that got the benefit of a long, cool ripening periods; tannin ripeness and complex flavour developments. Alcohols are lower than previous years, even with greater physiological ripeness.

### Winemaking

Hand-picked, whole bunch pressed, full solids and wild fermentation in barrique (approx. 25% new). Post ferment, barrels are left cool but unsulphured for 4 months to encourage autolytic activity. Batonnage every two weeks based on flavour and partial MLF. Wine was racked with full lees to tank in December and spent two months on lees in tank before bottling unfiltered.

#### Vineyard

100% Calgardup Brook. This vineyard lies just inland from the coast. Its sandy, schisty soils are well weathered. These chardonnay vines run east-west with a slightly sloping northern aspect.

#### **District of Origin**

100% Margaret River

#### Grapes

100% Single Vineyard Chardonnay *Gingin clone* 

## Analysis

Alc 13.2% pH 3.2 TA 6.6 g/L

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