



M^cHENRY HOHNEN

MARGARET RIVER

2017 HAZEL'S CHARDONNAY



A lifted bouquet of mandarin peel and lemon curd leap from the glass with graphite and struck match adding layers of complexity. Creamy and textured this Chardonnay's purity of flavour is well balanced with succulent acidity which is typical of the vintage. This wine has plenty of nerve and energy complemented by impressive length.

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 period; tannin ripeness and complex flavour development. 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 un sulphured 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% Hazel's Vineyard. Our southernmost vineyard which is more inland than our Burnside and Calgardup vineyards. Hazel's combines cooling Southern Ocean influences with a northerly aspect and plenty of sunshine.

District of Origin

100% Margaret River

Grapes

100% Single Vineyard Chardonnay
Gingin clone

Analysis

Alc 13.6%
pH 3.13
TA 7.0g/L

Cellar Door
Open 10.30am to 4.30pm daily
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