



McHENRY HOHNEN

MARGARET RIVER

2019 LATERITE HILLS CHARDONNAY

Ginger spice, nectarine and Meyer lemon leap from the glass, complemented by complex barrel ferment notes of roasted almonds and struck match. The palate is creamy, yet refreshing. White peach and pink grapefruit abound, as well as fresh brioche dough and an intriguing wild ferment texture. A true reflection of place and season, this Chardonnay pays homage to our farming and winemaking philosophy.

Vintage Report

Vintage 2019 required meticulous vineyard management as a result of cooler than average temperatures, wet conditions and low sun exposure. Careful canopy management, precise picking decisions and accurate fruit sorting were essential for producing high quality wines. The Marri trees didn't blossom and the birds were hungry resulting in a lower than average yield despite our extensive netting program. Smaller canopies in our dry farmed vineyards and regular leaf plucking enabled us to pick ripe, clean fruit and produce whites with excellent purity and great natural acidity. Reds benefited from the long ripening season showing elegant tannins and great aromatic lift.

Winemaking

Farmed biodynamically and made in the same way of our single vineyard chardonnays. Fruit was hand-picked and whole bunch pressed, before undergoing wild yeast fermentation in French oak barriques (25% new). Barrels were left unsulphured until September with a portion undergoing wild malolactic fermentation. Wines were transferred with full lees to tank for extended maturation on full lees. Wine was then clarified and bottled unfiltered in January.

Vineyards

35% Burnside 35% Calgardup 30% Hazel's

District of Origin

100% Margaret River

Grapes

100% Chardonnay
Gingin clone

Analysis

Alc 13.3%



Cellar Door
Open 10.30am to 4.30pm daily
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