



McHENRY HOHNEN

MARGARET RIVER

2018 HAZEL'S CHARDONNAY



Orange blossom and ruby grapefruit aromas give way to stone fruit and a seductive flinty nose. Creamy, nutty and textured, this Chardonnay is both powerful in fruit concentration and restrained by a precise acid line. A layered wine with persistence, power and grace and a true representation of this gravelly vineyard just inland from the coast.

Vintage Report

Preceded by perfect growing conditions in Spring, the 2018 vintage in Margaret River was one of the most classical in recent memory. 20mm of rain at the end of January was well received by our dry grown vineyards. Warm days and cool nights resulted in amazing fruit purity and flavour with balanced acid in our whites. Temperatures warmed up towards the end of March, accelerating the ripening of our reds, giving us incredible flavour concentration with optimal acid and tannin levels. The exceptional quality of our fruit resulting from this vintage has been perfectly reflected in our 2018 wines.

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% 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 13.3%
pH 3.23
TA 6.6 g/L

Cellar Door
Open 10.30am to 4.30pm daily
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