



**2023 McHENRY HOHNEN
APIARY BLOCK CHARDONNAY**

Review Summary

95 pts – “This is the wild child of the family with personality to match. Hand-picked fruit, whole-bunch pressed to 700L concrete eggs without sulphur; wild-yeast fermentation and mlf, and left on its lees for eight months. A little cloudy but an appealing hay yellow, just layers of flavour with pink and yellow grapefruit and Splice Pine Lime ice-cream. It’s like a daiquiri without the alcohol punch. Fine phenolics expand the palate, and the racy acidity takes the palate for a thrilling ride.”

*Jane Faulkner, Halliday Wine Companion
14 June 2024*