



**2024 McHENRY HOHNEN
APIARY BLOCK CHARDONNAY**

Review Summary

95 pts – “Pure fruit, albeit morphed into a savoury, piquant wine via whole bunches pressed to one 700L concrete egg and two puncheons, wild fermentation. It went through mlf, and then was left on its lees for eight months unsulphured. I just dig it. Bountiful flavour – all grapefruit and briny; it’s a like a lemon daiquiri without the alcoholic punch. Flavours of daikon, pickled ginger and lime curd flecked with makrut leaves. Lovely phenolics add shape and a gentle pull to the finish, while the mouth-watering acidity freshens the palate.”

*Jane Faulkner, Halliday Wine Companion
17 February 2025*

89 pts – “A hazy lemon yellow colour. Subtle nose but shows hints of lemon curd and pork fat. Palate is bright and crunchy: lemon and green apple fruits with pork fat savoury notes. Reasonable length to the palate, with a firm crunch and grip at the finish.”

*Stuart Knox, Real Review
27 January 2025*