



M^cHENRY HOHNEN

2023 CALGARDUP BROOK CHARDONNAY



The nose opens with vertical notes of sea spray, ginger spice, jasmine, and nashi pears. Wild fermentation with full solids provides flinty complexities, yet this Chardonnay showcases crystalline purity and delicacy without compromising on flavour intensity. A distinctive saline, savoury acidity and attractive chalk-like minerality are the benchmark characters of this unique Southern Margaret River vineyard near the Indian Ocean.

VINTAGE REPORT

A season of great balance, which produced wines of grace, perfume, and longevity. Winter was wet and cold, and we experienced a cool but dry spring. Good flowering conditions secured good yields. Summer was dry with relatively mild temperatures leading into January; Summer brought fantastic weather with warm, sunny, and breezy days, but without heat stress for the vines. Excellent diurnal temperature variation set us up for a highly aromatic vintage, with freshness and perfect phenological ripeness.

WINE MAKING

Sourced from a tiny section of 30 years old vines on the northern end of the Calgardup Brook vineyard. The small bunches were hand-picked, whole bunch pressed, and the juice transferred directly to oak with full solids. Fermented by native yeast in the finest selection of French oak barriques (approximately 40% new). Batonnage to encourage autolytic activity was based on flavour and no MLF to retain the natural acidity of this vintage. The wine was racked out of barrels with full lees to tank in December before bottling in January 2024.

VINEYARD

100% Calgardup Brook. This vineyard lies just inland from the coast. Its sandy, schisty soils are well weathered. These chardonnay vines run east-west with a slightly sloping northern aspect.

DISTRICT OF ORIGIN

100% Margaret River

GRAPES

100% Single Vineyard Chardonnay
Gingin clone

ANALYSIS

Alc 13%

Cellar Door	Winery
Open 10.30am to 4.30pm daily	Operations & Logistics
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