



All the hallmarks of Margaret River Chardonnay leap from the glass: grilled peach, nougat and orange blossom abound. The palate delivers both freshness and complexity with a saline acidity complementing complex notes pastry and roasted almonds. Barrel fermentation and extended time on fine lees provide depth and a creamy texture to this flavourful wine.

VINTAGE REPORT

Vintage 2024 will be remembered as the earliest start of harvest at McHenry Hohnen. Aftergood rainfalls during winter our vines reacted to the excellent moisture levels in the ground and the warm spring conditions by developing healthy canopies earlier in the season which set us for an early harvest. Summer was characterised by zero rainfalls and above average diurnal temperatures. Depending on the blocks, veraison was anticipated across the different sites by 2-3 weeks. The Marri blossom was incredible in 2024, we have rarely seen anything like it before. With birds totally uninterested on our crops and no disease pressure we were able to harvest pristine fruit. We experienced a very compressed white harvest which kept our winery and vineyard teams extremely busy. The wines show expressive fruit profile, with texture and generosity but without compromising on freshness, Chardonnay and Marsanne Roussanne are the highlights.

WINE MAKING

Grapes were sourced from our younger vines, as well as some trusted growers in Southern Margaret River. The fruit was harvested in the cool hours of the morning and gently pressed to tank for settling overnight. A combination of wild and cultured yeast was used for fermentation in large format oak casks and old barriques. No MLF, the wine was matured on lees and stirred regularly until bottling in spring, producing a fresh vibrant style with layers of texture and complexity.



GRAPES 100% Chardonnay

ANALYSIS Alc 13%



Cellar Door

Open 10.30am to 4.30pm daily 10406 Bussell Hwy Witchcliffe WA 6286 PH: (08) 9757 9600

cellardoor@mchenryhohnen.com.au

Winery

Operations & Logistics PO Box 1480 Margaret River WA 6285 PH: (08) 9757 7600

sales@mchenryhohnen.com.au