



M^cHENRY HOHNEN

MARGARET RIVER

TASTING NOTE



SV

The 2016 Calgardup Brook Vineyard Chardonnay:

Lifted Oyster shell and Enoki mushroom aromas sit harmoniously with tones of wet slate and cashew. The saline acid line persists beautifully from front to back. Length is persistent, and the chewy mid-palate complements the cashew and almond shell tones. A mineral Chardonnay highlighting perfectly the Southern Ocean influence.

Winemakers Comments:

A warm spring, with a full water table ensured good flowering and crop set. Summer was moderate with a large rain event mid vintage ensuring wines were never stressed. Picking dates were consistent with recent averages.

Fruit was hand-picked in the morning hours. Fruit whole bunch pressed, with no fining or settling, and transferred to barrel with full solids.

Native yeast began fermentation after two days, with fermentation lasting for two weeks.

Wines were sulphured at the beginning of Winter, allowing adequate yeast autolysis for complexity and texture, but prevention of malolactic fermentation.

Grapes:

100% Single Vineyard Chardonnay

District of Origin of Grapes:

100% Margaret River

Vineyard:

The Calgardup Brook 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.

Winemaking:

Our Single Vineyard Chardonnays are:

- hand harvested
- whole bunch pressed
- pressed juice straight to barrel for ferment
- indigenous yeast ferment
- no additions of yeast, acid, yeast nutrient etc.
- 25% new French Oak, remainder two and three year old French Oak
- no malolactic ferment
- battonage and aged on lees
- some sulphur and light bentonite fining in Spring
- bottled in December

Analysis

Alcohol 13.5%

Cellar Door:

Open 10.30am to 4.30pm daily
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