



Louis Latour Agencies

Calgardup Brook Vineyard Chardonnay

McHenry Hohnen

Vintage	2017
Country of Origin	Australia
Region	Margaret River
Grape varieties	Chardonnay

Wine description

The vineyard lies on the south side of the Calgardup Brook which is a westerly flowing stream just south of Witchcliffe. With a gentle northerly aspect and the westerly influence this is a very good vineyard. Vineyard management takes a back to basics approach at McHenry Hohnen embracing sustainable 'Old School' practices that were used before the rise of intense agriculture.

Tasting note

Oyster shell and sea spray notes are immediately evident on the nose, followed by delicate nectarine and nashi pear flesh. Beeswax and delicious nougat lead to a flinty complexity. Good acidity with an attractive chalky grip followed by an attractive mineral finish.

Vineyard information

Average vine age	20 years old
Elevation	120 metres
Soil composition	Sand and schist
Average yield (hl/ha)	4-5 T/hect
Harvest type	Hand picked
Environmental management	Biodynamic

Winemaking information

De-stemmed	Whole-bunch pressed
Fermentation vessel	French oak barrels (25% new)
Fermentation	Wild yeast ferment
Maturation vessel	French oak, tank (2 months on lees)
Maturation time	8 months

Wine Analysis

Alcohol by volume	13.2%
pH	3.2
Residual sugar (grams per litre)	6.6 g/L

