



Louis Latour Agencies

Hazel's Vineyard Chardonnay McHenry Hohnen



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| Vintage | 2012 |
| Country of Origin | Australia |
| Region | Margaret River |
| Grape varieties | Chardonnay |

Wine description

The Rocky Road vineyard lies in the headwaters of the Chapman Brook, near Witchcliffe in the south of the Margaret River region. With a northerly aspect, the vines enjoy long days of sunshine, moderated by the vineyard's southern location. 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

A lifted bouquet of ripe white peaches and nougat with underlying wild yeast derived grilled nuts, brioche and cinnamon dusted oatmeal. A pristine palate reflects the vineyards Southern Margaret River location displaying ripe nectarine and white peach framed with fresh lemon/lime acidity. Finely textured from time spent on lees, the palate is dry and linear showing precision and poise.

Vineyard information

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|--------------------------|----------------|
| Average vine age | 16 years old |
| Elevation | 120m |
| Soil composition | Loamy gravels |
| Average yield (hl/ha) | 4-5 T/hect |
| Harvest type | Hand harvested |
| Environmental management | Old School |

Winemaking information

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| De-stemmed | No |
| Fermentation vessel | French oak barrels |
| Fermentation | Natural yeasts |
| Maturation vessel | French oak barrels, 20% new |
| Maturation time | 7 months |
| Fining/clarification | Yes, fish derived |
| Filtration | Yes, earth |

Wine Analysis

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| Alcohol by volume | 13% |
| pH | 3.10 |
| Residual sugar (grams per litre) | 0.7 g/L |
| Acidity (grams per litre) | 7.5 g/L |