

Aotearoa Chardonnay Symposium 2026

Technical Information for Wines - All Sessions

Day #2	Session #2	Wine #9
Winery	McHenry Hohnen Vintners	
Viticulturist (Chef de Culture)	Ben Sieber	
Winemaker (Maitre de Chai)	Jacopo Dalli Cani	
Wine	2023 Hazel's Vineyard Chardonnay	
Region/Appellation	Margaret River	
Sub region(s)	Wallcliffe	
Wine RRP \$	105	
Cases produced	350	

Wine Analysis

pH	3.17
TA	7.8
VA	0.4
DCO2	0.9
Alcohol %	13.5
RS	0.42

Tasting Note

Flint rock, pink grapefruit, and mealy aromas give way to white nectarine, frangipani and a seductive nougat element. Elegant and complex, this Chardonnay is powerful in fruit concentration and restrained by a precise acid line, with talk-like phenolics and impressive persistence. A true representation of this exceptional vineyard in southern Margaret River.

Vineyard/Vintage Notes

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, without heat stress. Excellent diurnal temperature variation set us up for a highly aromatic vintage, with freshness and perfect phenological ripeness. This is a single vineyard wine, the fruit is grown on a ridge rich in ironstone with a favourable northern aspect; the middle section of the slope consistently produces a wine of superior intensity, with great balance and a unique personality which is what we look for in our single vineyard range.

Winemaking Notes

The small and concentrated 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 to tank in November before bottling in February 2024.

Accolades/Reviews

96pts-Cassandra Charlick DECANTER / 95pts Erin Larkin WINE ADVOCATE / 95pts Gary Walsh THE WINE FRONT / 95pts Jane Faulkner HALLIDAY WINE COMPANION

#	1	2	3	4
Block/Parcel Name				

Vineyard, Block or Sub-Block

% of Blend	100% Chardonnay			
Clone	Gingin			
Rootstock	own roots			
Soil Type	Ironstone Gravel			
Vine Age	27			
Years in Production	20			
Other...				

Yield Management

	1	2	3	4
Target T/ha	5			
Actual T/ha	3.8			
Vines/ha	2000			
Kg/vine	1.9			
Irrigated?	yes			
Type e.g. above ground / subsurface	drip above ground			
Other...				

Vine Management

	1	2	3	4
Pruning method	Double Guyot			
Pruning (buds/m)	14			
Canopy density (shoots/m)	14			
Shoot thinning	crown only			
Crop thinning (% removed)	not necessary			
Kg/m fruit	0.9			
Leaf plucking	morning side if			
Timing of leaf plucking	mid-december			
Timing of crop thinning	NA			
Fruit exposure achieved %	25%			
Date of flowering				
Date of fruit set				
Days between flowering and harvest				
Other...				

Harvest

	1	2	3	4
Date	28/2/2023			
Brix	21.6			
pH	3.15			
TA	8.5			

Malic Acid	NA			
YAN	150			
Method of Harvest	hand picked			
Fruit condition	excellent			
Field Additions	NA			
Other...				

Pressing	Yes/No and details. Reasons why?
Additions to fruit (pre-pressing)	20ppm SO2
Destemmed	NO
Whole Bunch	YES
Crushed	NO
Press Type	Pneumatic Press
Wash	
Press fractions	Free run 550-570 L/T max then press cut, only Free Run used in this wine
Press rate L/tonne	680/T total
Hard pressings, kept /downgraded	hard pressings are downgraded
Juice additions, types and rates	no additions
Gas cover, inert	Dry Ice cover to tank
Hyper Ox, timing	NO
Settling. Time, temperature	No settling, full solids to oak
Direct to barrel	Yes
Juice NTU (if known).	300-450 NTU
Other...	

Fermentation	Yes/No and details. Reasons why?
Vessel Type(s)	Burgundian barrels 228L
New oak, % and type	40% new, balance 1 and 2 years old
Temp Control. Target temp or rate	Max temp 22 degrees at peak of ferment, allowed to warm up to finish off
Wild ferment, % of blend	100%
Inoculated. Yeast used and rate	NA
Nutrient Additions. Type, rate, timing	NA
Oxygen Additions. Timing, rate	NA
Enrichment. Target Alc %, timing	NA
Acidification. Target pH/TA, timing	NA
MLF. Inoculated / natural, timing	NA
Warming for MLF	NA
% MLF in blend	NA
Other...	

Post Ferment / Finishing	Yes/No and details. Reasons why?
Stirring, frequency	Based on taste, generally every couple of weeks until SO2 add
Enzyme addition	NA
Other lees management	NA
Time in barrel	9 months

Time in tank prior to finishing	4 months
Palate fining, type and rate	NA
Protein fining, to what level	Bentonite 0.2 g/L
Cold Stabilisation, to what level	Wine is kept at 0 degrees for a few weeks before prep for bottling
Filtration, type	Cross flow
FSO2 level at bottling	35-40ppm
TSO2 level at bottling	101ppm
Bottling date	01/02/2024
Filtration type at bottling	NA
Release date	Mar-24
Other...	