



M^CHENRY HOHNEN

2025 APIARY BLOCK CHARDONNAY

This wine draws its name from beehives perched atop of this block at our biodynamically farmed Hazel's vineyard in southern Margaret River. This is a pure and raw expression of place free from wine making manipulation and artefact. It has a cloudy appearance, which is the natural result from being unfiltered. The wine shows a complex nose with lemon curd, cheese rind, lemon zest and frangipani sitting on top of a palate of white nectarine. There is vibrancy and freshness with intertwining savouriness, waxy texture and creamy complexity all framed by attractive phenolics that carry the wine to a lingering finish.



VINTAGE REPORT

The 2025 vintage was about balance and consistency. Summer was warm and dry but breezy and without extremes, providing good conditions for even vine growth and flavour development. Disease pressure was low, contributing to excellent fruit conditions at harvest. Harvest conditions for our whites were ideal, and all whites are characterised by expressive fruit, texture, and balanced acidity. Leading into red harvest conditions remained ideal, with consistently warm and dry days and cool nights. The mediterranean reds and Bordeaux varieties were picked in pristine conditions and display a "classic" character, with floral aromatics, tannin ripeness, and concentration.

WINE MAKING

Select parcels of Chardonnay from the Apiary block were handpicked and whole bunch pressed straight to a 700L concrete vessel and a couple of old barrels without any sulphur addition. The juice underwent wild yeast and partial malo-lactic fermentation and was left on full lees for 8 months. Moved only once in the winery a few days before being bottled without fining or filtration.

VINEYARD

Hazel's Vineyard reflects our commitment to regenerative farming and the pursuit of quality through responsible agriculture. Located in Forest Grove, this southern Margaret River site is defined by free draining ironstone gravel soils, a cooling maritime influence, and a north-facing aspect ensuring optimal exposure to the sunlight. Sustainable farming practices have brought enhanced vitality into these soils, enabling us to produce wines with exceptional texture, vibrancy, and site expression.

DISTRICT OF ORIGIN

100% Margaret River

GRAPES

Select parcels of Chardonnay from the Apiary block. *Gingin Clone*.

ANALYSIS

Alc 13.5%



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