

#### Grapes

100% Chardonnay

Region/Appellation Pemberton,WA

Alcohol by volume 13%

Residual Sugar  $2.1\,g/I$ 

рΗ 3.25

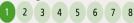
**Total Acidity** 6.68 g/l

**Drinking Window** 2025 - 2029

#### **Tasting Guide**







Medium

Tasting note printed 31/07/2025

# Ad Hoc Hen & Chicken Chardonnay 2022 6x75cl

### Winemaker Notes

A pale, beautifully balanced chardonnay with hints of vanilla on the nose and a winning cool climate acidity. Careful oak treatment has resulted in a wine of depth and balance.

## Vineyard

Fruit was hand-picked from Channybearup, where the vineyards have a northerly aspect. The soil type is Genassic.

## Winemaking

Fruit was whole bunch pressed, fermented with natural yeasts and aged in new and two year old French oak prior to bottling.

## Vintage

The 2022 vintage in Western Australia experienced warm weather. Spring was mild and wet, setting up the vintage perfectly. Late spring and summer were dry and warm, leading up to Christmas. These conditions resulted in little to no disease pressure in the vineyards and perfect grape

#### Food match

Pan-fried halibut with wild mushrooms and gnocchi

