



Ad Hoc

Ad Hoc is an assembly of varietal wines for any occasion, each wine sourced from its best-suited region in Western Australia.

From Margaret River, to Pemberton, to the regions of the Great Southern, we've grown up and worked amongst the vines. Our knowledge of these regions and relationships with other grape growers enables us to find the best vineyards for each grape variety, and this is what we show with through Ad Hoc.

We've travelled long to find the path of least resistance, enabling us to show you great quality at great value for money.

Ad Hoc are "go-to", dependable wines for any occasion, as characterful as their labels.

2017 Hen & Chicken Chardonnay

THE VINTAGE:

Dry conditions throughout the winter and spring lead-up, the summer had unusually high rainfall which helped vine growth and yields. Summer temperatures were moderate and as a result yields were excellent, flavours crisp and vibrant and fruit in excellent condition.

THE WINEMAKING:

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

THE WINE:

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.

DRINK WITH:

Seafood & lemon risotto.

Vineyard	Channybearup	Origin	Pemberton, WA	Vegan	N/A
Year Planted	1999	Variety	Chardonnay	Vegetarian	N/A
Location	Pemberton, WA	Picking date	March 2017	Organic	N/A
Vines per Hectare	1800	Sugar at picking	11.7°Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	12.2%	Allergens	Sulphites
Clone/s	Gin Gin	pH	3.5		
Rootstock	Own	Total acidity	5.4 g/L		
Aspect	Northern	Residual sugar	3 g/L		
Soils	Genassic	Bottled	November 2017		
		Cellaring Potential	5 years		