



M^cHENRY HOHNEN

MARGARET RIVER

TASTING NOTE



A

The 2011 Amigos White -
Marsanne, Chardonnay, Roussanne:

Aromas of sweet grilled peaches, butterscotch and lanolin leap from the glass. Delving deeper sweet and savoury notes of peanut brittle and wet slate can be found.

A complex and textural palate reveals layers of stone-fruits, grilled nuts and preserved Meyer lemons. Finishing sweet and long with flavours of salted caramel and custard powder spice.

Bursting with personality this wine must be shared with “Amigos”!

Winemakers Comments:

After a dry Spring we had December and February setting records for temperatures so tannins stalled for a little.

It became a rush to pull whites in but a slow drawn out process for the reds. Tannins are a little hard to get ripe with the hotter temperatures.

The duration these temperatures were lasting was somewhat an anomaly in Margaret River particularly over the Christmas break. Vines tend to shut down at the higher temps which makes sugars creep, acids fall and tannins linger.

Winemaker Trent Carroll

Grapes:

62% Marsanne, 25% Chardonnay, 13% Roussanne

District of Origin of Grapes:

100% Margaret River

Vineyard:

Primary constituent in the blend is Marsanne, grown on the Rocky Road Vineyard in the southern part of the Margaret River region. These vines grow on coarse lateritic soils with a northerly aspect.

Winemaking:

- Whole berry pressed
- Wild fermented
- No juice settling
- No additions of yeast, acid, yeast nutrient etc
- 50% barrel ferment
- 50% stone fermenter
- Partial malolactic ferment
- Battonage and aged on lees
- Some sulphur and light bentonite fining in spring
- Bottled in December.

Analysis

Alcohol 13.5%, pH 3.35, Acid 6.8g/L, RS 1.5g/L

Cellar Door:

Open 10.30am to 4.30pm daily
5962 Caves Road
Margaret River WA 6285
Ph: (08) 9757 9600
cellardoor@mchenryhohnen.com.au

Winery:

Rocky Road
Witchcliffe WA 6286
Ph: (08) 9757 7600
info@mchenryhohnen.com.au
mchenryhohnen.com.au