



# McHENRY HOHNEN

MARGARET RIVER

## TASTING NOTE



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### The 2016 Amigos White - Marsanne, Chardonnay, Roussanne:

Nuances of preserved Meyer lemons and camomile tea dominate the nose together with ripe yellow peaches. Aromas of apricot and potpourri, typical of Marsanne leap from the glass with Roussanne adding delicate mineral notes.

On the palate the lovely texture of the Marsanne is complemented by the leaner character of the Roussanne providing a refreshing, saline acidity. Finishing nutty and long, this wine is our take on a Rhone Valley classic.

### Winemakers Comments:

A warm spring, with a full water table ensured good flowering and crop set. Summer was moderate with a large rain event mid vintage ensuring wines were never stressed. Picking dates were consistent with recent averages.

### Grapes:

45% Marsanne, 35% Chardonnay, 20% Roussanne

### District of Origin of Grapes:

100% Margaret River

### Vineyard:

Primary constituent in the blend is Marsanne, grown on the Hazel's 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
- 30% barrel fermentation
- 70% concrete vat fermentation
- Partial malolactic fermentation
- Battonage and aged on lees
- Some sulphur and light bentonite fining in spring
- Bottled in December.

### Analysis

Alcohol 13.5%

### Cellar Door:

Open 10.30am to 4.30pm daily  
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Margaret River WA 6285  
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### Winery:

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