



McHENRY HOHNEN

MARGARET RIVER

TASTING NOTE



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The 2013 Rolling Stone:

An intense and fragrant mix of black jube, sweetened cranberry and black olives, with underlying after dinner mint and sweet spices. A silken entry reveals a multi-layered palate brimming with blackcurrant and crushed violet fruits, overlaying a dense mocha and sweet soy mid palate. Made with minimal additives, this bold natural wine is unfiltered and unfiltered. Each variety contributes to a complete yet enigmatic blend, far exceeding the sum of the individual parts.

Winemakers Comments:

A wild and wet spring resulted in lower yields across all white varieties due to the unsettling effect of wind and rain on the delicate flowering period. Rainfall through December resulted in moderate temperatures however supplied required moisture to the soil ensuring sound ripening conditions. A heatwave in early February brought sugar development forward however grape acids held well and resulted in a sound and early white harvest. Reds benefited from a protracted ripening period with overcast conditions and light rain events throughout late Feb and early March due to cyclone conditions in the far north. As unnerving as some of these rain events were rewards of full tannin ripeness and flavoursome wines were the results of patience in what was a drawn out season. Another stellar Margaret River vintage!

Winemaker Trent Carroll

Grapes:

38% Cabernet Sauvignon, 25% Malbec, 25% Merlot and 12% Petit Verdot

District of Origin of Grapes:

100% Margaret River

Vineyard:

Hazel's Vineyard is in the southern part of the Margaret River region.

Winemaking:

Handcrafted from start to finish, our best parcels of fruit are gently de-stemmed into stone open fermenters for a pre-ferment cold soak; wines are hand plunged for gentle extraction with Cabernet and Petit Verdot undergoing extended maceration for soft and savoury tannins. Malbec is pressed sweet and racked to barrel for added texture and softness. All wines are matured in the finest French oak barriques, most of which are two and three years old. It is held in oak for 18 months prior to bottling. The wine remains unfiltered and unfiltered.

Analysis

Alcohol 14.7%

Cellar Door:

Open 10.30am to 4.30pm daily

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