



M^CHENRY HOHNEN

MARGARET RIVER

TASTING NOTE



TC

The 2014 Tiger Country - Tempranillo

Aromas of cherry cola, sarsaparilla and ripe black plum abound. Underlying sweet spice and savoury peanut husk notes complete the complex bouquet.

A supple palate brimming with ripe plum and sweet cola nut fruit gives way to red strap liquorice and dusty cocoa tannins. Grown in “Tiger Snake Country” this wine is one to sink your teeth into....or should that be fangs?!

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 and supplied 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. 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:

100% Tempranillo

District of Origin of Grapes:

100% Margaret River

Winemaking:

- Hand harvested
- Cold soak
- 15% whole bunch ferment
- Partial wild ferment
- Stone fermenter
- Traditionally foot stomped
- Hand plunged
- Basket pressed
- 14 months in fine French oak (10% new)
- No added acid, tannin or nutrient
- Minimal preservative.

Analysis

Alcohol 14.8%, pH 3.67, Acid 5.3g/L, RS 0.6g/L

Cellar Door:
Open 10.30am to 4.30pm daily
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