

ROCKY BY MCHENRY HOHNEN ROAD

2023 SAUVIGNON BLANC SEMILLON

On the nose pungent aromatics of guava, lime zest and honeydew are balanced by cask fermentation elements providing layers of complexity. Extended maturation on fine lees gives texture and creaminess to the palate whilst the fresh, natural acidity of the vintage makes for a bright and mineral finish. A full flavoured, balanced, and complex interpretation of a Margaret River stalwart.

VINTAGE REPORT

A warmer than usual Spring, a dry, sunny Summer and cool nights. Significant diurnal temperature variations meant perfect ripening conditions across all of our dry grown vineyards. No disease and virtually no bird pressure (particularly at the start of harvest) meant we were able to pick beautifully clean fruit at ideal ripeness and flavour levels ... a real treat for our winemaking team. The only downside was exceptionally low yields across all varieties. Our dry farmed vineyard responded to the drier seasonal conditions by producing tiny and light bunches with small berries. Consequently, the fruit has incredible concentration and has retained a lovely natural acidity.

WINE MAKING

The fruit was picked in the cool hours of the night, whole berry pressed and transferred to a combination of stainless-steel tanks and large wood casks for extra texture and aromatic complexity. After fermentation the different parcels were left on fine lees over winter and bottled early to retain freshness and aromatic lift.

VINEYARD

100% Calgardup Brook Vineyard. This vineyard lies just inland from the coast. Its soils are well drained sandy and schisty. The climate of this vineyard is strongly influenced by its immediate vicinity to the Indian Ocean.

DISTRICT OF ORIGIN

100% Margaret River

GRAPES

78% Sauvignon Blanc | 22% Semillon

ANALYSIS

Alc 12.6%



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