

ROCKY BY MCHENRY HOHNEN ROAD



2024 Rosé

Our 2024 Rosé combines great freshness in a wine that is still complex and satisfying. Cranberries, rose petals and sour cherries on the nose are complemented by a silky texture and balanced acidity. Medium-bodied and light on its feet, our Rocky Road Rosé displays intense forest berries and a satisfying, dry finish, making for a perfect summer drink.

VINTAGE REPORT

A season of great balance, which produced wines of grace, perfume, and longevity. Winter was wet and cooler than average, and we experienced a cool but dry spring across the Margaret River region. Good flowering conditions resulted in good bunch numbers and weights, producing good yields after three years of tiny crops. Summer was one of the driest on record with relatively mild temperatures leading into January; these conditions delayed canopy development but January brought fantastic weather with warm, sunny, and breezy days as hoped, but without any temperature spikes and heat stress. Excellent diurnal temperature variation was a constant of this season, setting us up for a highly aromatic vintage and perfect phenological ripeness of the skins and seeds. All red varieties loved the dryer conditions and are showing excellent potential with nerve, beautiful purple colours, and vibrant aromatics.

WINE MAKING

The Shiraz fruit was picked in the early hours of the morning from our Calgardup Brook Vineyard. It was gently pressed to tank, and a slow and cool fermentation was encouraged. Improved texture was achieved by an extended time on fine lees over the Winter months. Bottled in September and just in time for Summer.

DISTRICT OF ORIGIN

100% Margaret River

GRAPES

100% Shiraz

ANALYSIS

Alc 13%

Cellar Door	Winery
Open 10.30am to 4.30pm daily	Operations & Logistics
10406 Bussell Hwy Witchcliffe WA 6286	PO Box 1480 Margaret River WA 6285
PH: (08) 9757 9600	PH: (08) 9757 7600
cellardoor@mchenryhohnen.com.au	sales@mchenryhohnen.com.au