

MARGARET RIVER



2016 ROLLING STONE

The nose is a display of fragrant violet, black currant and blueberry confection complemented by savoury notes of black olive tapenade, tobacco leaf and dusty dark chocolate. The palate is opulent yet refined, combining tense dark fruits and sweet spice with firm gravelly tannins providing impressive length. Made in very limited quantities, this wine expresses the pure essence of our remarkable southern Margaret River site - Hazel's Vineyard.

Vintage Report

A mild winter with average rain levels produced a vigorous start to the season having good flowering and fruit-set conditions through Spring. Margaret River escaped the traditional Spring storms with the result being increased yields across the more sensitive varieties, namely Chardonnay, which was a timely result given consecutive low yield seasons. Clear and warm weather during summer saw optimal ripening conditions for our white varieties. A significant rain event mid-January caused some pain (disease pressure) for vineyards further north in the cape however our Southern location ensured that any rain helped finish off the ripening process for our "dry grown" sites. Reds were picked from mid-March in optimum condition with resulting wines showing full tannin ripeness and flavour. Yet another stellar Margaret River vintage.

Winemaking

Our best parcels of fruit were fermented in open stone fermenters with the use of indigenous yeasts. Some of the wines were left on skins post fermentation for several weeks to provide savouriness and structure to the blend. Others were pressed earlier for freshness and aromatic lift. Each variety was kept separate and aged in the finest selection of French oak barrels for 18-months prior to bottling. The wine remains unfined and unfiltered.

Vineyard

100% Hazel's Vineyard - biodynamically farmed and our southernmost vineyard characterised by a cooling Southern Ocean influence, a northerly aspect and plenty of sunshine.

Grapes

Cabernet Sauvignon, Malbec, Merlot, Petit Verdot

District of Origin

100% Margaret River

Analysis Alc 14.2%

Cellar Door
Open 10.30am to 4.30pm daily
10406 Bussell Hwy Witchcliffe WA 6286
Ph: (08) 9757 9600
cellardoor@mchenryhohnen.com.au

Winery
Operations & Logistics
PO Box1480, Margaret River WA 6285
Ph: (08) 9757 7600
sales@mchenryhohnen.com.au