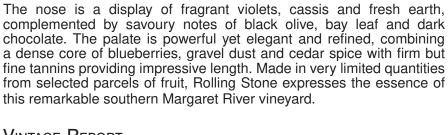


# MCHENRY HOHNEN

MARGARET RIVER

# 2018 ROLLING STONE



## VINTAGE REPORT

Preceded by perfect growing conditions in Spring, the 2018 vintage in Margaret River was one of the most classical in recent memory. 20mm of rain at the end of January was well received by our dry grown vineyards. Warm days and cool nights resulted in amazing fruit purity and flavor with balanced acid in our whites. Temperatures warmed up towards the end of March, accelerating the ripening of our reds, giving us incredible flavor concentration with optimal acid and tannin levels. The exceptional quality of our fruit resulting from this vintage has been perfectly reflected in our 2018 wines.

#### WINE MAKING

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

MCHENRY HOHNEN

ROLLING STONE

Margaret River

100% Hazel's Vineyard. Our southernmost vineyard which is more inland than our Burnside and Calgardup vineyards. Hazel's combines cooling Southern Ocean influences with a northerly aspect and plenty of sunshine. Soil type: Ironstone gravel loam.

#### GRAPES

Cabernet Sauvignon | Malbec | Merlot | Petit Verdot

ANALYSIS Alc 14.4%

Cellar Door

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