



# McHENRY HOHNEN

MARGARET RIVER

## 2021 CHLOÉ ROSÉ



This very pale rosé belies a powerfully flavoured, persistent and layered drink, and a true expression of the Provencal style. Floral notes of orange blossom and star jasmine leap from the glass together with wild strawberry and fresh pastry undertones. The palate is creamy and textured, with masses of juicy nectarine flavours and aromatic orange zest. Beautifully refreshing and very satisfying, this dry rosé show definition and drive on the palate with a distinctive saline aftertaste.

### Vintage Report

The season started out with a cooler, wet spring which resulted in a lower fruit set for some varieties such as Chardonnay. We experienced above average rainfalls in early spring, meaning extra effort was required in our organically grown vineyards to mitigate disease pressure. Spring rolled into summer with long warm and dry days, however a couple of rain events in February and March required extra effort from our committed vineyard team in terms of canopy management and fruit selection at harvest.

All white varieties show fragrance and vineyard characters with perfume and aromatic lift combined with elegant textures and fine acid lines.

The Rhone varieties such as Shiraz and Grenache reached good physiological ripeness and show a distinctive spice and grace.

### Winemaking

50% Mourvedre and 50% Tempranillo. These two parcels of certified biodynamic fruit from our Hazel's Vineyard were hand-picked in the early, cooler hours of the morning. The fruit was then refrigerated overnight and gently pressed to a stainless steel tank. Only the first and best fraction of the juice was selected, ensuring a light colour and only the most delicate flavours were extracted from the berries. A cool and slow fermentation was encouraged and after fermentation the wine spent 6 months on fine lees in order achieve texture and complexity.

### Vineyards

100% Hazel's Vineyard

### District of Origin

100% Margaret River

### Grapes

50% Mourvedre | 50% Tempranillo

### Analysis: Alc 13.2%

pH 3.20

TA 7.7

Cellar Door  
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