



McHENRY HOHNEN

MARGARET RIVER



2020 MARSANNE ROUSSANNE

Aromatic and complex, this wine reveals nuances of honeysuckle, beeswax and preserved lemons. Marsanne contributes to texture with ripe peaches and chamomile tea notes, while the Roussanne adds definition, minerality and a delicate saline aftertaste. Textural, satisfying and persistent this wine is our take on a Rhone Valley classic.

Vintage Report

We were blessed with near perfect growing conditions in Margaret River in 2020. 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.

Winemaking

A blend of Marsanne (61%) and Roussanne (39%) from our Calgardup and Hazel's vineyards. Marsanne fruit was gently pressed straight to old barrels for fermentation with the Roussanne undergoing several hours of cold maceration with the skins before being pressed to a single concrete egg. Matured separately on fine lees for 6 months, the 2 components were blended and bottled early spring.

Vineyards

61% Calgardup Brook | 39% Hazel's Vineyard

District of Origin

100% Margaret River

Grapes

61% Marsanne | 39% Roussanne

Analysis

Alc 13.0%

Cellar Door
Open 10.30am to 4.30pm daily
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