



Louis Latour Agencies

Rocky Road Semillon Sauvignon Blanc

McHenry Hohnen

Vintage	2013
Country of Origin	Australia
Region	Margaret River
Grape varieties	Sauvignon Blanc, Semillon

Wine description

McHenry Hohnen's 2013 Semillon Sauvignon Blanc is a 51/49 blend and is made entirely from the family's own vineyards. 10% of each variety was fermented in a new French oak cask giving subtle tannin backbone.

Tasting note

Punchy lime confection and passion fruit-pulp notes with underlying cut grass and golden kiwi nuances. The palate abounds with lime and pineapple fruits, some texture from a portion fermented in barrel adds length, whilst lemon zest and lime acidity makes for a bright and crisp finish.

Vineyard information

Average vine age	15 years old
Elevation	120 metres
Soil composition	Gravels derived from granite, sand and schist
Harvest type	Machine
Environmental management	Old School/Biodynamic

Winemaking information

De-stemmed	Yes
Fermentation vessel	10% in new French oak cask
Fermentation	Neutral inoculated yeasts
Maturation vessel	Stainless steel tank
Maturation time	6 months on lees
Finning/clarification	Yes, fish derived
Filtration	Yes, earth

Wine Analysis

Alcohol by volume	12.7%
pH	3.3
Residual sugar (grams per litre)	2.4 g/L
Acidity (grams per litre)	6.2 g/L

