



Louis Latour Agencies

Rocky Road Semillon Sauvignon Blanc

McHenry Hohnen

Vintage	2014
Country of Origin	Australia
Region	Margaret River
Grape varieties	Sauvignon Blanc, Semillon

Wine description

McHenry Hohnen's 2014 Semillon Sauvignon Blanc is a 69/31 blend and is made entirely from the family's own vineyards. 20% of each variety was fermented in a new French oak cask giving subtle tannin backbone.

Tasting note

A lifted and vibrant blend with exotic tropical and passion fruit aromas and nuances of fresh sugar snap peas. Underlying mineral notes of wet slate and ocean mist combine with subtle sweet spice. A lively palate full of lychees and fresh pineapple gives way to delicate citrus blossom and mineral layers. Some texture and sweetness from a small portion fermented in barrel tempered by crisp citrus acidity makes for a bright and lingering finish.

Vineyard information

Average vine age	16 years old
Elevation	120 metres
Soil composition	Gravels derived from granite, sand and schist
Harvest type	Machine harvested
Environmental management	Old School/Biodynamic

Winemaking information

De-stemmed	Yes
Fermentation vessel	20% in new French oak cask
Fermentation	Neutral inoculated yeasts
Maturation vessel	Stainless steel tanks (70%)
Maturation time	6 months on lees
Finning/clarification	Yes, fish derived
Filtration	Yes, earth

Wine Analysis

Alcohol by volume	12.8%
pH	3.3
Residual sugar (grams per litre)	2.4 g/L
Acidity (grams per litre)	6.6 g/L

