



Bin No:  
1426

*Wine: 3 Amigos White 2011 Vt*

*Country: Australia*

*Region: Western Australia*

*Producer: McHenry Hohnen*

*Vintage: 2011*

*Colour: White*

*Grape Variety: Marsanne, Chardonnay, Rousanne*

*Status: Still, Biodynamic Principles  
Vegan - Bentonite Fining*

*Allergens: contains sulphites*

*abv: 14.5% - bottle size: 75cl*



### *Tasting Note:*

*Three perfectly compatible grape varieties come together in a wine that is about texture and palate feel. The aroma opens with some slightly nutty, creamy characters showing the influence of barrel fermentation and time on lees. The palate really shines with lovely fine acidity providing a zingy freshness that allows the soft, generous flavours of the three varieties to reveal themselves through perfect integration. The finish is sustained with crisp acid, providing an exquisite lift. This is a beautiful, easy drinking wine that peels off new layers of flavour with each taste.*

*Tasting Notes by Ray Jordan*

### *Winery information:*

*The primo amigo in this trio is marsanne, grown at the McLeod Creek and Calgardup Brook vineyards. Chardonnay is sourced from Rocky Road and the third amigo, rousanne, is grown at McLeod Creek. These vineyards lie in the southern half of the Margaret River wine region which has a strong maritime influence from the Great Southern Ocean.*

*The vines have their roots in gravel loams derived from granite. These free draining, moderately fertile soils facilitate growth without excessive vigour and ripen the grapes to perfection.*

*All vines on the McHenry Hohnen vineyards are grown on a single bilateral cordon with a vertically trained canopy. It is a simple and practical format that maximises light penetration and maintains a balanced vine.*

### *Vinification:*

*Grapes are harvested in the cool of the night and following whole berry pressing, the juice is settled, and then run into barrels for the primary fermentation. Some batches are inoculated with yeast whilst others are left to proceed with a natural fermentation. The finished wine is left on spent yeast cells until the blend is assembled and bottled in late summer.*

### *Food Recommendation:*

