



Bin No:
1424

Wine: Semillon – Sauvignon Blanc 2011 Vt

Country: Australia

Region: Margaret River - Western Australia

Producer: McHenry Hohnen

Vintage: 2011

Colour: White

Grape Variety: Semillon, Sauvignon Blanc

Status: Still, Biodynamic Principles

Allergens: contains sulphites

abv: 12.5% - bottle size: 75cl



Tasting Note:

Punchy lime confection and passionfruit-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

Winery information:

A fresh vibrant Semillon site which is to the far east of the Wallcliffe subregion. Here the soils have higher clay content which is more mottled grey than orange laterite derived. They hold water and subsequently acid a little better giving natural citrus balance in the flavour profile.

One of the older sites for Sauvignon Blanc in Margaret River it was planted in 1983 and is literally on the banks of the river. The cane pruned vines face east on a gradual slope with a north south orientation. The roots are deep into a loamy soil that is reinforced with pea gravel, the flavours indicative of a long tap root that doesn't require watering.

Vinification:

Machine harvested in the early morning then cold settled after gentle pressing through horizontal basket press. A rather coarse racking to give some lees to age upon then inoculated with Prise de Mousse. A slow cool steady ferment around 18 degrees for the most part but 10% was fermented in a new French oak cask giving subtle tannin backbone. All was then left on lees for six months before earth filtration and bottling.

