



Bin No:  
1425

*Wine:* **Rocky Road Chardonnay 2011 Vt**

*Country:* *Australia*

*Region:* *Western Australia*

*Producer:* *McHenry Hohnen*

*Vintage:* *2011*

*Colour:* *White*

*Grape Variety:* *Chardonnay*

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

*Allergens:* *contains sulphites*

*abv:* 13.5% - *bottle size:* 75cl



### Tasting Note:

*A lifted bouquet of ripe white peach, roasted cashew nougats with underlying notes of soft sweet dough leap from the glass. The fresh palate opens with intense peach and nectarine fruits with hints of ruby grapefruit, subtle texture from lees stirring in barrel adds complexity and mid palate richness.*

*A bright and rich palate is balanced by lemon meringue acidity which leads to a long, fine and elegant finish.*

### Winery information:

*The Rocky Road Vineyard is in the southern part of the Margaret River region. Another stellar season. The wettest winter for some time was followed by a dry and warm spring, punctuated by a wild spring storm that reduced yields as it coincided with flowering. A warm and dry summer with plentiful sunshine.*

*The reason that this year stood out was the absence of any heatwave during the white harvest coupled with cool evenings. The benefit of the cool evenings is evident in the retention of natural acidity.*

*The wines have wonderfully ripe tannins and a fine, long and elegant structure (thanks in part to higher acidity), which should see these wines destined for a long cellar life.*

### Vinification:

*The grapes were hand harvested then whole bunch pressed. The pressed juice was free run straight to barrel to proceed with a natural ferment, There was no additions of yeast, acid, yeast nutrient etc.*

*Batonnage took place and the wine was aged on lees. Some sulphur and light bentonite fining in Spring. Bottled in December*

