			• • • • • • • • • • • • • • • • • • • •	O	Bin No.	
<b>V</b>					1429	00
	Wine:	Tiger Country 2010 Vt				000
	Country:	Australia				
	Region:	Western Australia				
	Producer:	McHenry Hohnen				00
		2010				0 0 0
	Vintage: Colour:		ITHENRY HOH	NEN		00
	Grape Variety:	Red Tempranillo, Graciano, Petit Verdot	TIGER COUNTRY Manganet Place			000
	Status: Allergens:	Still, Biodynamic Principles contains sulphites	750=L			
		abv: 14.5% - bottle size: 75cl				00 

## Tasting Note:

Aromas of cherry cola, sarsaparilla and ripe black plum abound. Underlying sweet spice and savoury peanut husk notes complete the complex bouquet. A supple palate brimming with ripe plum and sweet cola nut fruit gives way to red strap liquorice and dusty cocoa tannins.

Grown in "Tiger Snake Country" this wine is one to sink your teeth into....or should that be fangs?!

## Winery information:

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. This is a blend of three family vineyards. Tempranillo fruit comes from McLeod Creek, Graciano from Burnside and the remainder from our Rocky Road Vineyard.

## Vinification:

Grapes are fermented in small open vats allowing precise judgements as fermentation proceeds, and colour, flavour and tannins are extracted from the skins. Towards the completion of primary fermentation, the skins are pressed and the wine run to barrel for finishing and maturation. The blend is assembled in late summer, prior to bottling ahead of the next vintage.

## Season

With El Nino has come a progressively reduced rainfall over the last four years. Spring has been a little wetter and summer has had more temperature extremes. In 2009 spring was once again wet and blustery and looking on track to be something like 2008. But a heat spike in January 2010 with a week of 35 degree plus (unheard of in Margaret River). Reds drew out as things cooled off quickly heading into March. Patience to get tannin ripeness in reds proved dividends though an early break to the season with rainfall had us on the edge of the seat

