

MCHENRY HOHNEN 2024 CHLOÈ ROSÈ



This Mourvedre rosé belies a powerfully flavoured, persistent and layered drink, and a true expression of the Provencal style. Floral notes of star jasmine and wet stone leap from the glass together with raspberry and sour cherry undertones. The palate is creamy and textured, with juicy nectarine flavours and aromatic orange zest. Beautifully refreshing and very satisfying, this dry rosé shows definition and drive on the palate with an intriguing frame of tannins and a distinctive saline aftertaste.

VINTAGE REPORT

Vintage 2024 will be remembered as the earliest start of harvest at McHenry Hohnen. After good rainfalls during winter our vines reacted to the excellent moisture levels in the ground and the warm spring conditions by developing healthy canopies earlier in the season. Summer was characterised by zero rainfalls and above average diurnal temperatures. Veraison was anticipated across the different sites by 2-3 weeks. The Marri blossom was incredible in 2024 and with birds totally uninterested on our crops and no disease pressure we were able to harvest pristine fruit. We experienced a very compressed white harvest which kept our winery and vineyard teams extremely busy. The whites show expressive fruit profiles, with texture and generosity but without compromising on freshness. Yields on the red varietals were lower than expected, however the warm and dry weather created desirable conditions for our reds that showcase good structure, concentration, and vibrancy.

WINE MAKING

100% Mourvedre grapes from our certified biodynamic Hazel's Vineyard were picked in the early, cooler hours of the morning. The fruit was then gently pressed to a stainless-steel tank. Only the first and best fraction of the juice was selected, ensuring a light colour and only the most delicate flavours were extracted from the berries. A cool and slow fermentation was encouraged and after fermentation the wine spent 6 months on fine lees in order achieve texture and complexity. Bottled in Spring.

VINEYARD

100% Hazel's Vineyard. Our southernmost vineyard further inland than our Burnside and Calgardup vineyards. Hazel's combines cooling Southern Ocean influences with a northerly aspect and plenty of sunshine. Certified Biodynamic.

GRAPES 100% Mourvedre

ANALYSIS Alc 12.5%

Cellar Door | Winery

Open 10.30am to 4.30pm daily 10406 Bussell Hwy Witchcliffe WA 6286 PH: (08) 9757 9600

cellardoor@mchenryhohnen.com.au

Operations & Logistics
PO Box 1480 Margaret River WA 6285
PH: (08) 9757 7600
sales@mchenryhohnen.com.au