



McHENRY HOHNEN

MARGARET RIVER



2019 BDX

52% Malbec, 36% Cabernet Sauvignon and 12% Petit Verdot, this wine bursts with aromas of lavender and crushed violets. Sweetened spices, dark cherries and mulberries are complemented by more savoury notes of balsamic herbs and mocha. The palate is voluminous and soft with a ripe frame of tannins providing structure and length to this deliciously fragrant wine.

Vintage Report

Vintage 2019 required meticulous vineyard management as a result of cooler than average temperatures, wet conditions and low sun exposure. Careful canopy management, precise picking decisions and accurate fruit sorting were essential for producing high quality wines. The Marri trees didn't blossom and the birds were hungry resulting in a lower than average yield despite our extensive netting program. Smaller canopies in our dry farmed vineyards and regular leaf plucking enabled us to pick ripe, clean fruit and produce whites with excellent purity and great natural acidity. Reds benefited from the long ripening season showing elegant tannins and great aromatic lift.

Winemaking

All fruit was destemmed but not crushed into concrete fermenters to retain whole berries and achieve a highly perfumed wine. Extraction was gentle and each batch spent about two to three weeks on skins. Post fermentation, each parcel was gently pressed to French oak barriques of which 10% was new. Wines were matured for 15-months before being racked, blended and bottled in Spring 2020.

Vineyard

100% Hazel's Vineyard - biodynamically farmed and our southernmost vineyard. Hazel's combines cooling Southern Ocean influences (12km from the ocean) with a northerly aspect and plenty of sunshine.

District of Origin

100% Margaret River

Grapes

52% Malbec
36% Cabernet Sauvignon
12% Petit Verdot

Analysis

Alc 14%

Cellar Door
Open 10.30am to 4.30pm daily
325 Rocky Road, Forest Grove WA 6286
Ph: (08) 9757 9600
cellardoor@mchenryhohnen.com.au

Winery
Operations & Logistics
325 Rocky Road, Forest Grove WA 6286
Ph: (08) 9757 7600
sales@mchenryhohnen.com.au