



McHENRY HOHNEN

MARGARET RIVER

2016 HAZEL'S CABERNET SAUVIGNON

Fragrant aromas of red currants, violets and cedar are complemented by savoury black olive, tobacco and gravel dust undertones. The velvety palate has flash and refinement, revealing hints of cassis, cocoa and graphite well supported by a framework of firm but fine tannins providing length and definition to the palate.

Vintage Report

A warm Spring with a full water table ensured good flowering and crop set. Summer was moderate with a large rain event mid vintage ensuring wines were never stressed. Picking dates were consistent with recent averages. Fruit was hand-picked in the morning hours.

Winemaking

This parcel of fruit is sourced from a single block at Hazel's Vineyard. To retain berry integrity the fruit was picked and gently transferred by gravity into vertical 4 tonnes stone fermenters with no temperature control. Extraction was soft and fermentation carried out by the native yeast specific of this vineyard. After two weeks on skins the wine was pressed to French oak barriques, 40% of which was new. The wine was then matured in our underground cellars for 16 months before being racked and bottled after a coarse filtration

Grapes

100% Single Vineyard Cabernet Sauvignon

District of Origin

100% Margaret River

Vineyard

100% Hazel's Vineyard - biodynamically farmed and our southernmost vineyard characterised by a cooling Southern Ocean influence, a northerly aspect and plenty of sunshine.

Analysis

Alc 14.7%



Cellar Door
Open 10.30am to 4.30pm daily
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