

ROCKY BY MCHENRY HOHNEN ROAD

2022 CABERNET SAUVIGNON

Lifted aromas of cherry conserve, violets and cassis. Underlying sweet liquorice, black olives and dark chocolate are moderated by subtle earthy notes. Soft forest fruits fill a silky palate that abounds with cassis and savoury tobacco elements. The silky mid-palate is supported by firm yet velvety tannins and light cedar notes.

VINTAGE REPORT

A season that slowly escalated into a very hectic but also exciting harvest. A cooler and wet Spring saw vine growth delayed in development, and we were set for a late start of harvest. But then Summer came, and it was full of sunshine, dry and warm through December, January, and February with warm days and some warm nights. The red harvest started about a week after the end of the whites, giving our busy cellar team very little time to catch their breath. Yields were lower than expected across red varietals as well, however the warm and dry weather created desirable conditions for our reds that are already showcasing fantastic tannin ripeness, concentration, and vibrancy of colour

WINE MAKING

Whole berries were transferred by gravity into 5 tonne concrete fermenters. Partial wild fermentation at low temperature followed. Gentle extraction was carried out twice daily. The fruit spent between 7 and 12 days on skins to retain vibrancy and freshness before being transferred to 1-2 years old French oak barriques for 14 months.

DISTRICT OF ORIGIN
100% Margaret River

ANALYSIS
Alc 13.5%



Cellar Door	Winery
Open 10.30am to 4.30pm daily	Operations & Logistics
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