



M^cHENRY HOHNEN

MARGARET RIVER

2017 HAZEL'S CABERNET SAUVIGNON



Fragrant aromas of red currants, cherry confection, 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, bitter cocoa and graphite well supported by a framework of firm but fine tannins providing length and definition to the palate.

Vintage Report

After desirable conditions during flowering, the summer started cool and wet, slowing down the growing season significantly. Conditions improved in late February, developing into a perfect Indian summer. The result is whites that are packed with energy and poise, and reds that got the benefit of a long, cool ripening period; tannin ripeness and complex flavour development. Alcohols are lower than previous years, even with greater physiological ripeness.

Wine Making

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.

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

100% Single Vineyard Cabernet Sauvignon

Analysis

Alc 13.8%

Cellar Door	Winery
Open 10.30am to 4.30pm daily	Operations & Logistics
10406 Bussell Hwy Witchcliffe WA 6286	PO Box 1480 Margaret River WA 6285
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