



McHENRY HOHNEN

MARGARET RIVER



2019 ROCKY ROAD 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

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

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.

Analysis

Alc 14%

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