

ROCKY

BY MCHENRY HOHNEN

ROAD

2021 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

The 2021 season started out with a cooler, wet spring which resulted in a lower fruit set for some varieties such as Chardonnay. We experienced above average rainfalls in early spring, meaning extra effort was required in our organically grown vineyards to mitigate disease pressure. Spring rolled into summer with long warm and dry days, however a couple of rain events in February and March required extra effort from our committed vineyard team in terms of canopy management and fruit selection at harvest. The 9th of April marked the end of harvest with Cabernet Sauvignon from our Hazel's Vineyard being picked in early hours of the morning and showing fragrance and an elegant tannin profile in true Claret style.

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 14%

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