



McHENRY HOHNEN

MARGARET RIVER



2020 BDX

A Malbec dominant blend with Cabernet Sauvignon providing structure and Petit Verdot adding lift, this wine bursts with aromas of dark cherries and crushed violets. Sweetened spices and mulberries are complemented by more savoury notes of cedar and mocha. The palate is voluminous and soft with a ripe frame of fine tannins giving length to this deliciously fragrant wine.

Vintage Report

We were blessed with near perfect growing conditions in Margaret River in 2020. A warmer than usual Spring, a dry, sunny summer and cool nights. Significant diurnal temperature variations meant perfect ripening conditions across all of our dry grown vineyards. No disease and virtually no bird pressure (particularly at the start of harvest) meant we were able to pick beautifully clean fruit at ideal ripeness and flavour levels ... a real treat for our winemaking team. The only downside was exceptionally low yields across all varieties. Our dry farmed vineyard responded to the drier seasonal conditions by producing tiny and light bunches with small berries. Consequently, the fruit has incredible concentration and has retained a lovely natural acidity.

Winemaking

The majority of the fruit was destemmed but not crushed into concrete fermenters to retain whole berries and achieve a highly perfumed wine. Extraction was gentle and each batch spent about two to three weeks on skins. Post fermentation, each parcel was gently pressed to French oak barriques of which 20% was new. Wines were matured for 16-months before being blended and bottled in Spring 2021.

District of Origin

100% Margaret River

Grapes

56% Malbec
23% Cabernet Sauvignon
21% Petit Verdot

Analysis

Alc 14%

Cellar Door
Open 10.30am to 4.30pm daily
10406 Bussell Hwy, Witchcliffe WA 6286
Ph: (08) 9757 9600
cellardoor@mchenryhohnen.com.au

Winery
Operations & Logistics
325 Rocky Road, Forest Grove WA 6286
Ph: (08) 9757 7600
sales@mchenryhohnen.com.au