

McHENRY HOHNEN



2022 Malbec, Cabernet, Petit Verdot

A Malbec-dominant blend supported by Cabernet Sauvignon for structure and Petit Verdot for lift and spice, this wine opens with expressive aromas of black cherry compote, violets, and coastal bushland. The palate is plush and vibrant, layered with mulberries, sweet spice, and savoury hints of liquorice and mocha—derived from maturation in fine French oak barriques. Juicy yet focused, the wine is framed by ripe, fine-grained tannins that provide structure and length to this perfumed and energetic blend.

VINTAGE REPORT

The 2022 growing season began with a cool, wet Spring that delayed vine development and signalled a later start to harvest. However, this quickly gave way to a warm, dry Summer with consistent sunshine through December, January and February. Warm days and mild nights contributed to an ideal ripening period, particularly for red varieties. While yields were lower than anticipated, the fruit displayed excellent concentration, vibrant colour and beautifully ripe tannins—delivering wines of depth, freshness and finesse.

WINE MAKING

Whole berry fermentation in concrete fermenters was employed to preserve the aromatics and enhance perfume. Gentle extraction techniques were used, with each batch spending two to three weeks on skins. Following fermentation, the wine was pressed to French oak barriques, 20% of which were new. After 14 months of maturation, individual parcels were blended and bottled in Spring 2023.

VINEYARD

Fruit has been sourced from both Hazel's and Celestial Bay vineyards.

DISTRICT OF ORIGIN 100% Margaret River

GRAPES

48% Malbec, 40% Cabernet Sauvignon, 12% Petit Verdot.

Analysis Alc 13.5%