



McHENRY HOHNEN

MARGARET RIVER

2020 HAZEL'S ZINFANDEL

A lifted nose of spiced red plums, raspberries and star anise combine with red liquorice, cloves and cinnamon stick. The medium bodied palate displays cranberry confection, sour cherries and dried flowers, and is driven by a lovely natural acidity. The structure is silky, yet defined by smooth tannins. This fruit driven Zinfandel is guaranteed to please as a young wine but will improve with careful cellaring over the years.

Vintage Notes

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.

Grapes

100% Single Vineyard Zinfandel
Lodi clone

District of Origin

100% Margaret River

Vineyard

100% Hazel's Vineyard. Our southernmost vineyard, which is more inland than our Burnside and Calgardup vineyards, combines cooling Southern Ocean influences with a northerly aspect and plenty of sunshine. The fruit is sourced from a small block at the western side of our property where the Lodi clone vines deliver small and intense bunches of fruit.

Winemaking

Grapes were harvested in the early hours of the morning and transferred by gravity in concrete vats without any crushing of the berries. Primary fermentation was completed by the indigenous yeast and the wine was gently pressed to old American and French hogsheads after 8 days for malo-lactic fermentation. After maturation for 16 months in our cellars the wine was bottled without any fining in September 2021 after a coarse filtration.

Analysis

Alc 14.2%

Cellar Door

Winery

Open 10.30am to 4.30pm daily

Operations & Logistics

10406 Bussell Highway, Margaret River WA

325 Rocky Road, Forest Grove WA 6286

6286 Ph: (08) 9757 9600

Ph: (08) 9757 7600

cellardoor@mchenryhohnen.com.au

sales@mchenryhohnen.com.au

