



## M<sup>C</sup>HENRY HOHNEN



### 2019 ROLLING STONE

The nose opens with fragrant violets, cassis, dark cherry and warm earth, layered with savoury notes of black olive, bay leaf and dark chocolate. The palate is powerful, yet elegant and refined, with a dense core of blackberries, gravel dust and cedar spice. Firm but fine tannins provide impressive length and structure. Made in very limited quantities from hand-selected parcels, Rolling Stone captures the essence of this remarkable southern Margaret River vineyard and will reward patient cellaring for many years to come.

#### VINTAGE REPORT

The 2019 vintage followed a cooler-than-average Spring and Summer, marked by higher rainfall and reduced solar exposure. It was a labour-intensive season where meticulous canopy management, timely picking decisions, and precise fruit sorting at harvest were critical to achieving quality.

Smaller canopies across our dry-farmed vineyards, combined with regular leaf plucking, enabled us to harvest ripe, clean fruit. The whites display exceptional purity and vibrant natural acidity, while the reds reflect the benefits of a long, slow ripening period—showing elegant tannins and lifted aromatics.

#### WINE MAKING

Our best parcels of fruit from Hazel's Vineyard were hand-selected and fermented in open stone fermenters using indigenous yeasts. Some parcels remained on skins post-fermentation for several weeks to enhance savouriness and structure, while others were pressed earlier to preserve freshness and aromatic lift. Each variety was vinified separately and matured in the finest selection of French oak barriques for 16 months. The final blend was bottled without fining or filtration.

#### VINEYARD

Hazel's Vineyard reflects our commitment to regenerative farming and the pursuit of quality through responsible agriculture. Located in Forest Grove, this southern Margaret River site is defined by free draining ironstone gravel soils, a cooling maritime influence, and a north-facing aspect ensuring optimal exposure to the sunlight. Sustainable farming practices have brought enhanced vitality into these soils, enabling us to produce wines with exceptional texture, vibrancy, and site expression.

#### DISTRICT OF ORIGIN

100% Margaret River

#### GRAPES

62% Cabernet Sauvignon, 30% Malbec, 4% Merlot, 4% Petit Verdot

#### ANALYSIS

Alc 14%

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