



McHENRY HOHNEN

MARGARET RIVER



2018 BDX

50% Malbec, 46% Cabernet Sauvignon and 4% Petit Verdot bursting with aromas of lavender and crushed violets. Sweetened spices, dark cherries and mulberries are complemented by more savoury notes of balsamic herbs and mocha. The palate is voluminous and soft with a ripe frame of tannins providing structure and length to this deliciously fragrant wine.

Vintage Report

Preceded by perfect growing conditions in Spring, the 2018 vintage in Margaret River was one of the most classical in recent memory. 20mm of rain at the end of January was well received by our dry grown vineyards. Warm days and cool nights resulted in amazing fruit purity and flavour with balanced acid in our whites. Temperatures warmed up towards the end of March, accelerating the ripening of our reds, giving us incredible flavour concentration with optimal acid and tannin levels. The exceptional quality of our fruit resulting from this vintage has been perfectly reflected in our 2018 wines.

Winemaking

All fruit was destemmed but not crushed into concrete fermenters, with a 5-day cold soak before wild fermentation. Post fermentation, the wines were pressed to French barriques in our underground cellar. Wines were matured for 15-months before being racked and bottled after a coarse filtration.

Vineyard

100% Hazel's Vineyard - bio-dynamically farmed and our southernmost vineyard which is more inland than our Burnside and Calgardup vineyards. Hazel's combines cooling Southern Ocean influences with a northerly aspect and plenty of sunshine.

District of Origin

100% Margaret River

Grapes

50% Malbec
46% Cabernet Sauvignon
4% Petit Verdot

Analysis

Alc 14%

Cellar Door
Open 10.30am to 4.30pm daily
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