



MC HENRY HOHNEN

MARGARET RIVER



2014 HAZEL'S CABERNET SAUVIGNON

The fruit for our single vineyard Cabernet Sauvignon is sourced from an outstanding parcel at our Hazel's Vineyard in southern Margaret River. Fragrant aromas of wild thyme, violets and black currant are tempered with savoury black olive tapenade, tobacco leaf and a gravel dust undertone. The fleshy palate reveals maraschino cherries, cassis and graphite supported by a framework of firm but fine tannins providing length and definition to the palate.

Vintage Report

We have experienced another stellar season. The wettest winter for some time was followed by a dry and warm spring, punctuated by a wild spring storm that reduced yields of all white varieties as it coincided with flowering. A warm and dry summer with plentiful sunshine and no significant heatwaves set us on the path to two distinct harvest periods for white and red varieties. The reason that this year stood out was the absence of any heatwave during the white harvest coupled with cool evenings. The benefit of the cool evenings is evident in the retention of natural acidity in both red and white varieties. All wines have wonderfully ripe tannins and a fine, long and elegant structure (thanks in part to higher acidity), which should see these wines destined for a long cellar life.

Grapes

100% Single Vineyard Cabernet Sauvignon

District of Origin

100% Margaret River

Vineyard

Hazel's Vineyard is in the southern part of the Margaret River region. These Cabernet Sauvignon vines grow on coarse lateritic soils with a northerly aspect.

Winemaking

- Partial wild fermentation
- Stone fermenter
- 14 days on skins
- 14 month is fine French Oak (20% New)
- No added acid, tannin or nutrient
- Minimal preservatives
- Unfined and unfiltered

Analysis

Alc 14.5%

Cellar Door
Open 10.30am to 4.30pm daily
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