



# McHENRY HOHNEN

MARGARET RIVER



## 2017 HAZEL'S SYRAH

A hyper-perfumed nose, with lifted violets, lavender and mulberries entwined with a savoury note of olive tapenade. The palate is a crescendo of flavour - sweet fruit at the start, savoury at the back. Blueberries, mulberries and spiced plum evolving to clove, anise and jamon. A wine unlike any other in the region and a true reflection of the "Syrah" style.

### Vintage Report

After desirable conditions during flowering, the summer started cool and wet, slowing down the growing season significantly. Conditions improved in late February, developing into a perfect Indian summer. The result is whites that are packed with energy and poise, and reds that got the benefit of a long, cool ripening period; tannin ripeness and complex flavour development. Alcohols are lower than previous years, even with greater physiological ripeness

### Winemaking

Sourced from a single block of bio-dynamically grown Syrah at Hazel's Vineyard. The fruit was hand harvested mid-morning. A Pied de Cuve (vineyard specific yeast culture) was placed on the bottom of a 4 tonne concrete fermenter. The fermenter was then filled to the brim with whole bunch fruit. The fermenter was pumped over 3 times daily for 8 days, before a further 5 days of maceration without any pump overs. After pressing, the wine was aged in a 2800L French-Oak Foudre for 9 months, before racking and a small sulphur addition. The wine was bottled without fining or filtration, ensuring a living reflection of a block we consider special and unique.

### Vineyard

100% Hazel's Vineyard located in the southern part of the Margaret River region. These syrah vines grow on coarse lateritic soils with a northerly aspect.

### District of Origin

100% Margaret River

### Grapes

100% Syrah

### Analysis

Alc 12.9%

pH 3.71

TA 4.7 g/L

Cellar Door  
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