

ROCKY BY MCHENRY HOHNEN ROAD

2022 CABERNET SAUVIGNON

Lifted aromas of red currants, violets, and forest floor. Underlying sweet liquorice, black olives and dark chocolate are moderated by subtle earthy notes. Soft black fruits fill a silky palate that abounds with cassis and mocha elements. This bright Cabernet Sauvignon displays firm yet velvety tannins and a dark chocolate aftertaste..

VINTAGE REPORT

A season that slowly escalated into a very hectic but also exciting harvest. A cooler and wet Spring saw vine growth delayed in development, and we were set for a late start of harvest. But then Summer came, and it was full of sunshine, dry and warm through December, January, and February with warm days and some warm nights. The red harvest started about a week after the end of the whites, giving our busy cellar team very little time to catch their breath. Yields were lower than expected across red varietals as well, however the warm and dry weather created desirable conditions for our reds that are already showcasing fantastic tannin ripeness, concentration, and vibrancy of colour

WINE MAKING

Whole berries were transferred by gravity into concrete fermenters. Partial wild fermentation at low temperature followed. Gentle extraction was carried out twice daily. The fruit spent between 7 and 15 days on skins to retain vibrancy and freshness before being transferred to 1-2 years old French oak barriques for 14 months.

DISTRICT OF ORIGIN
100% Margaret River

ANALYSIS
Alc 13.5%



Cellar Door	Winery
Open 10.30am to 4.30pm daily	Operations & Logistics
10406 Bussell Hwy Witchcliffe WA 6286	PO Box 1480 Margaret River WA 6285
PH: (08) 9757 9600	PH: (08) 9757 7600
cellardoor@mchenryhohnen.com.au	sales@mchenryhohnen.com.au