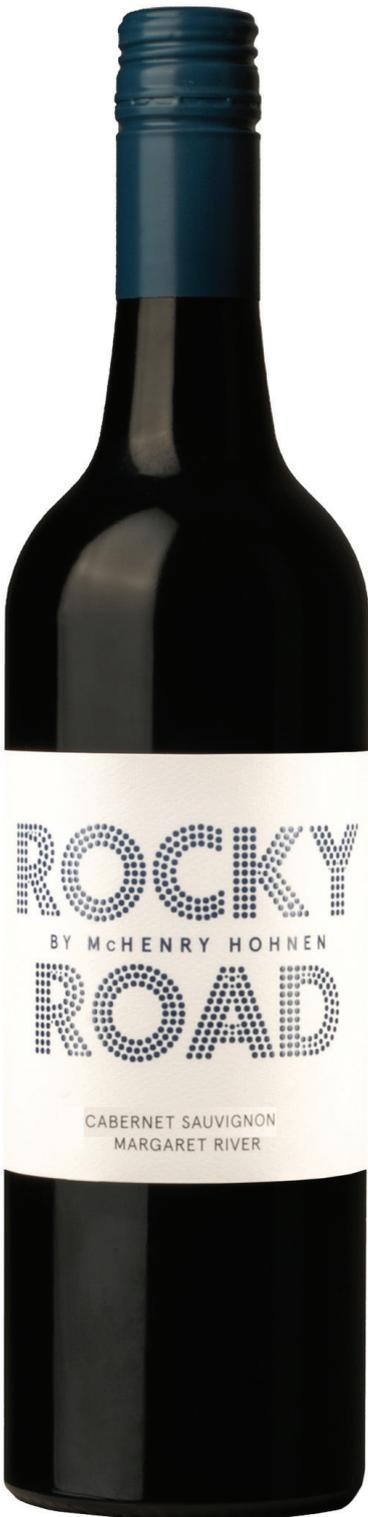


ROCKY BY MCHENRY HOHNEN ROAD



2023 CABERNET SAUVIGNON

This classic Cabernet Sauvignon presents lifted aromas of red currants, violets, and savoury olive tapenade. Underlying bay leaf and dark chocolate elements are moderated by subtle earthy notes. Soft black fruits fill a silky palate that abounds with cassis and mocha. This bright Cabernet Sauvignon displays firm yet velvety tannins, delivering approachability and the ability to age over the medium-long term.

VINTAGE REPORT

A season of great balance, which produced wines of grace, perfume, and longevity. Winter was wet and cold, and we experienced a cool but dry spring. Good flowering conditions secured good yields. Summer was dry, with relatively mild temperatures leading into January. Summer brought fantastic weather with warm, sunny, and breezy days without heat stress for the vines. Excellent diurnal temperature variation set us up for a highly aromatic vintage, with freshness and perfect phenological ripeness.

WINE MAKING

Whole berries were transferred by gravity into concrete fermenters. Partial wild fermentation at low temperatures 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

GRAPES

100% Cabernet Sauvignon

ANALYSIS

Alc 13.5%

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