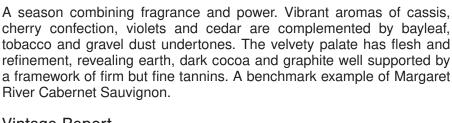


McHENRY HOHNEN

MARGARET RIVER

2018 Hazel's Cabernet Sauvignon



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.

Wine Making

This parcel of fruit is sourced from a tiny, gravelly block at Hazel's Vineyard. To retain berry integrity the fruit was picked and gently transferred by gravity into vertical 4 tonnes stone open fermenters. Extraction was soft and fermentation carried out by the native yeast specific of this vineyard. After three weeks on skins the wine was softly pressed to French oak barriques, 40% of which were new. The wine was then matured in our cool underground cellars for 18 months.

Vinevard

100% Hazel's Vineyard. 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. Soil type: Ironstone gravel loam.

District of Origin 100% Margaret River

Grapes

100% Single Vineyard Cabernet Sauvignon

Analysis Alc 14%



Cellar Door

Open 10.30am to 4.30pm daily 10406 Bussell Hwy Witchcliffe WA 6286

PH: (08) 9757 9600

cellardoor@mchenryhohnen.com.au

Winery

Operations & Logistics PO Box 1480 Margaret River WA 6285 PH: (08) 9757 7600

sales@mchenryhohnen.com.au