



M^CHENRY HOHNEN

2022 SYRAH

Complex and highly fragrant, this Syrah reveals aromas of mulberry jam, roasted nuts and red liquorice, interwoven with savoury cured meats and exotic spice. The palate is rich and silky, offering black berry, a velvety mocha character, and bitter chocolate undertones. Firm yet supple tannins frame the wine, delivering a finely textured and persistent finish. A distinctive expression of the style-refined, savoury, and uniquely Margaret River.

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 varieties 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

Sourced from a single block of Syrah at Hazel's Vineyard and a small portion from Calgardup brook Vineyard, some of the fruit was hand-harvested and transferred to a wooden fermenter. The fermenter was sealed for several days to allow carbonic maceration to occur within the berries. A small amount of Viognier was co-fermented with this Syrah to enhance aromatic lift. Gentle extraction followed over a ten-day period. After pressing, the wine was matured in a single 2700L French oak cask for 10 months before racking and bottling in Summer 2023.

VINEYARD

Hazel's Vineyard reflects our commitment to regenerative farming and the pursuit of quality through responsible agriculture. Located in Forest Grove, this southern Margaret River site is defined by free draining ironstone gravel soils, a cooling maritime influence, and a north-facing aspect ensuring optimal exposure to the sunlight. Sustainable farming practices have brought enhanced vitality into these soils, enabling us to produce wines with exceptional texture, vibrancy, and site expression.

DISTRICT OF ORIGIN

100% Margaret River

GRAPES

100% Syrah

ANALYSIS

Alc 13.5%



Cellar Door
Open 10.30am to 4.30pm daily
10412 Busselton Hwy Witchcliffe WA 6286
PH: +61 (8) 9757 9600
cellardoor@mchenryhohnen.com.au

Winery
Operations & Logistics
PO Box 1480 Margaret River WA 6285
PH: +61 (8) 9757 7600
sales@mchenryhohnen.com.au