

HENTLEY FARM H BLOCK SHIRAZ CABERNET 2014



Wine Introduction

The H-Block is positioned in our Otto vineyards adjacent to the Greenock Creek. The vines are grown in fertile, deep red clay loam soils with bluestone at depth. The composition and depth of the soil allow this block to show a true representation of fruit to the bottle as it requires minimal water inputs and has great airflow due to gully breezes that cascade to the creek, reducing the disease risk. Being grown on an east-west VSP (Vertical Shoot Positioning) trellis system allows the fruit not to be exposed to any prolonged sunlight in the fruit zone resulting in fruit that is truly varietal with acidity and flavour intensity.

Tasting Notes

The nose highlights the benefits of this traditional Australian blend with dark fruits of blackberry and plum lifted from the glass by Cabernet driven aromatics of mint and rosemary. On the palate a slight cedar wood lift at the front leads to an elegant balance of vibrant red fruit with the same herbaceous notes that lift the nose. Grippy upfront tannin and fresh acidity provide evidence of the 30% Cabernet and are framed by the soft luscious tannin for which the Otto vineyard Shiraz is known. Through the back layers of dark fruit and oak derived dark chocolate provide extraordinary length.

Winemaker Vinification Notes

"The fruit was crushed and destemmed prior to fermentation, during which 2-3 pump overs a day were used to ensure the wine achieved a full tannin structure. It was then pressed out to a combination of new (60%) and old (40%) French barrels where it underwent natural malolactic fermentation. The wine was then racked off lees and returned to oak to mature. The wines were kept separate for the first 6 months of maturation before being blended and returned to oak, a total of 22 months in oak." – Winemaker, Andrew Quin

Winemaker Vintage Notes

2014 – "Solid rainfall through June and July filled the soil profile and Valley thus providing a great start to the growing season. This was followed by a dry spring combined with unusually high winds at flowering. These conditions continued on through summer until the middle of February when a significant rainfall event signalled the end of summer and a return to mild days. This last minute reprieve from the heat was critical for the vintage, resulting in slowed ripening and therefore increased opportunity for flavour development. One of the most unique Barossa vintages in recent history, and in my opinion will prove to be one of Hentley Farm's best." – Winemaker, Andrew Quin

Wine Information

Country:	Australia
Region:	Barossa Valley
Winemaker:	Andrew Quin
Grape:	70% Shiraz, 30% Cabernet Sauvignon
Alcohol:	14.8%
Total Acidity:	6.90g/L
pH:	3.69
Closure:	Cork and wax
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Awards

- 2014 - 97 Points - James Halliday
- 2013 - 97 Points - James Halliday
- 2012 - 98 Points - James Halliday