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# HENTLEY FARM THE OLD LEGEND GRENACHE 2015

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## Wine Introduction

When founder Keith Hentschke purchased the property, he was looking for a shallow red brown clay loam soil profile overlaying the limestone to reduce the natural vigour of the vine, allowing vibrancy and intensity to shine in the fruit. The Grenache is selected from a block approximately 300m above sea level (ASL) situated on an easterly facing slope around 500m from Greenock Creek.

## Tasting Notes

This wine shows off the best characters of Grenache: a light yet vibrant colour, a pretty yet complex nose, an elegant yet textural palate. Traditional aromatics of strawberry, raspberry and Turkish delight combine with a tropical fruit influence that provides additional aromatic lift. On the palate, fresh strawberries provide the vibrant fruit you expect and the persistent tannins provide the savoury element of surprise. Spicy flavours of nutmeg and thyme also line the palate creating additional complexity and length.

## Winemaker Vinification Notes

“Components were destemmed on arrival to the winery prior to fermentation. The winemaking was split across three separate fermentations, the major component (40%) was put through an extended maceration lasting a total of 50 days on skins. The second component (30%) was picked late in the season and cold soaked for 5 days before fermentation and the final component (30%) was picked early in the season and put through a short fermentation with a large portion of whole berries. All three components were pressed directly to oak and put through natural malolactic fermentation followed by 10 months maturation before blending and bottling in February 2016.” – Winemaker, Andrew Quin

## Winemaker Vintage Notes

2015 – “Heavy rainfall in June and early July provided an exciting start to the season but was followed by extremely dry conditions throughout spring and early summer resulting in budburst and flowering up to 3 weeks early. Although these dry conditions were a concern it was somewhat tempered by cool conditions through December and the first half of January. A rainfall incident of 70mm in mid-January pushed sugars back and was followed by perfect warm ripening conditions with 30-32°C days and cool nights down to 10°C persisting for 2 weeks. These conditions resulted in a fast late ripening curve that has produced rich vibrant fruit throughout.” – Winemaker, Andrew Quin

## Wine Information

<b>Country:</b>	Australia
<b>Region:</b>	Barossa Valley
<b>Winemaker:</b>	Andrew Quin
<b>Grape:</b>	100% Grenache
<b>Alcohol:</b>	14.0%
<b>Total Acidity:</b>	5.62g/L
<b>pH:</b>	3.63
<b>Closure:</b>	Screwcap
<b>Bottle Size:</b>	75cl
<b>Case Size:</b>	6 Bottles per pack

## Awards

2015 - 95 Points - James Halliday
2014 - 91 Points - James Halliday
2012 - 95 Points - James Halliday
2010 - 92 Points - James Halliday