

HENTLEY FARM THE OLD LEGEND GRENACHE 2016



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

2016 – "A dry winter and early spring was relieved by 60mm of rain in the first week of November. Consistently warm conditions through late spring and early summer provided ideal ripening conditions with no disease pressure, also bringing expected harvest dates forward. Warmth through December and most of January was followed by a 60mm rain event in the last week of January, This, along with a long spell of mild temperatures provided the vines with some relief. The result was a slowing of sugar ripening and thus providing increased flavour development. Harvest dates mostly returned to normality and the balance of seed and flavour ripeness was the best I have seen since 2010." – Winemaker, Andrew Quin

Wine Information

Country:	Australia
Region:	Barossa Valley
Winemaker:	Andrew Quin
Grape:	100% Grenache
Alcohol:	14.6%
Total Acidity:	6.90g/L
pH:	3.55
Closure:	Screwcap
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Awards

2016 - 96 Points - James Halliday
2015 - 95 Points - James Halliday
2014 - 91 Points - James Halliday
2012 - 95 Points - James Halliday
2010 - 92 Points - James Halliday