

# HENTLEY FARM ESTATE SHIRAZ 2015



## Wine Introduction

Sourced exclusively from the Hentley farm estate on the banks of Greenock creek at Seppeltsfield. The top soil is predominately a red clay loam, and the subsoil varies from shattered limestone to salt & pepper siltstone and bluestone at depth. All vines are grown on their own roots.

## Tasting Notes

A lifted wine showing aromatics of dark cherry, black currant, raspberry, satsuma plum and black olives. The palate shows traditional Hentley Farm characters with soft succulent tannins that are supported by dark fruits and balanced acidity. Notes of cherry and liquorice add complexity while the balance of fruit intensity and oak through the back provide great 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 that each wine achieved a full tannin structure. Time on skins ranged from 7-50 days before pressing and settling. The wine completed secondary fermentation in new (15%) and old (85%) French oak barrels, before blending in August, a total maturation period of 10 months. No fining or filtration was used in the production of this wine." – 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 10C 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% Shiraz
<b>Alcohol:</b>	14.8%
<b>Total Acidity:</b>	6.70g/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 - Wine Spectator

2015 - 90+ Points - Wine Advocate

2014 - 90+ Points - Wine Advocate

2014 - 95 Points - James Halliday

2013 - 93 Points - James Halliday

2012 - 95 Points - James Halliday

2012 - 91 Points - Wine Advocate

2010 - 96 Points - James Halliday