

HENTLEY FARM ESTATE SHIRAZ 2016



Wine Introduction

This wine is a blend of 12 blocks from within our vineyard, all with variances in top soil depth, subsoil type, row orientation, clonal selection and micro-climate. 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

Blue and red fruits lead the way with liquorice stick, peppercorn and an array of spices lingering in the background. The palate is soft and succulent with bright red fruits through the middle which lead to a back palate showing darker berries and chocolate. While drinkability is the key to this style it is combined with that traditional Barossa richness that we all know and love.

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 7-60 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

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% Shiraz
Alcohol:	14.5%
Total Acidity:	6.50g/L
pH:	3.61
Closure:	Screwcap
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Awards

2016 - 95 Points - James Halliday
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