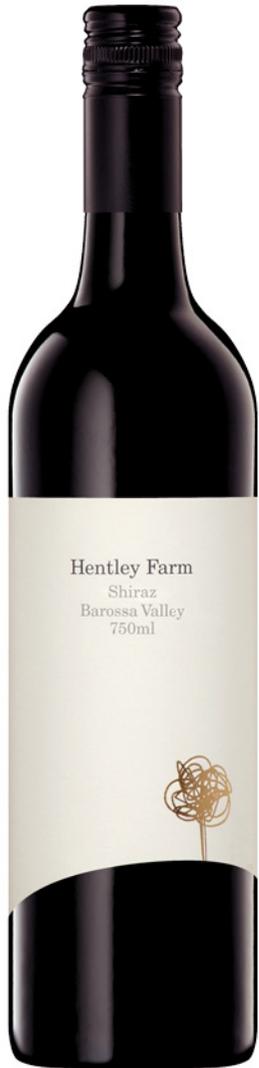


# HENTLEY FARM ESTATE SHIRAZ 2017



## Wine Introduction

Batches of wine were carefully selected from Shiraz blocks within our vineyard to create an estate-grown wine that displays the treasured characteristics the property naturally produces in Shiraz: saturated colour, fruit intensity and soft, savoury tannins. This wine is a blend of 12 blocks from within our vineyard, all with variances in topsoil depth, subsoil type, row orientation, clonal selection and micro-climate. The topsoil is predominantly 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 complex mix of alluring aromatics with no single element taking precedent. Look for specifics such as liquorice stick, ground coffee, green olives and red currant. Palate flavours look more traditional than the nose with dark chocolate and a mix of red fruits providing layers of flavour throughout. Texturally there is great focus through the middle with soft tannins leading to a fruit-driven finish that keeps on giving.

## 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 (10%) & old (85%) French and American oak barrels, before blending in October, a total maturation period of 10 months. No fining or filtration was used in the production of this wine.

## Winemaker Vintage Notes

The 2016 calendar year leading up to the 2017 vintage produced the wettest winter for 20 years! This rainfall and associated cooler weather conditions resulted in a delightful slow development across the growing season with flowering and subsequent fruit set 2-3 weeks later than recent vintages. Warm and consistent conditions followed with vines balanced and happy heading towards Christmas. A return to cool weather and rainfall continued the trend of slow development with veraison kicking off 4 weeks later than expected. After one last summer drop of 50mm in early February we got the weather we were looking for with dry conditions and good ripening throughout harvest. The vintage conditions have created outstanding flavour development and natural acidity with the resulting wines showing great poise and balance.

## Wine Information

<b>Country:</b>	Australia
<b>Region:</b>	Barossa Valley
<b>Winemaker:</b>	Andrew Quin
<b>Grape:</b>	100% Shiraz
<b>Alcohol:</b>	14.5%
<b>Total Acidity:</b>	6.50g/L
<b>pH:</b>	3.60
<b>Closure:</b>	Screwcap
<b>Bottle Size:</b>	75cl
<b>Case Size:</b>	6 Bottles per pack

## Awards

2017 - 93 Points - James Halliday
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