



# Hentley Farm

Barossa Valley  
Wines

## 2015 'Poppy' Field Blend

### Variety

A blend of 43% Eden Valley Riesling, 21% Eden Valley Chardonnay, 19% Eden Valley White Frontignac, 9% Barossa Valley Viognier, 8% Adelaide Hills Pinot Gris.

### Vintage

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 30-32C 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.

### Winemaking

Several non-traditional winemaking practices were employed when creating this Field Blend in order to achieve a textural, complex and aromatic style. 76% of the blend was allowed to ferment naturally, without the addition of commercial yeast. The Chardonnay, Viognier and Pinot Gris components were handled oxidatively as juice and were pressed directly to new (18% of total blend) and old French Hogsheads for full solids fermentation. In order to maximise aromatics and textural phenolics, some of the components experienced skin contact. The White Frontignac spent 3 hours in contact with skins, and 30% of the Riesling component spent 10 days on skins before both being pressed to stainless steel to complete fermentation. At the completion of alcoholic fermentation the individual components spent between 3-5 months in contact with their yeast lees undergoing regular battonage to increase mouthfeel and mid-palate weight, before being blended and readied for bottle.

### Profile

Pale lime green in colour. The nose is incredibly lifted and expressive, showing complex aromas of jasmine, ginger, apricot kernel, orange blossom, and roasted almond. Those citrus and stone fruits particularly translate to the palate, which shows apricot and orange peel. The palate displays crunchy green pear up front with a full, textural mid palate and great length resulting from well balanced acidity.

Bottled: 8 september 2015

Drink: now - 2018

Analysis: Alcohol	12.5%	Acid	7.0	pH	3.02	RS	2.6g/L
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