



Hentley Farm

Barossa Valley
Wines

2014 The Quintessential Shiraz Cabernet

This is a single vineyard example of the quintessential Australian blend of shiraz and cabernet. The 2010 Creation was the first opportunity to create this blend at Hentley Farm and the subsequent success of this wine indicated it should become a regular in our premium range, thus the Quintessential Shiraz Cabernet was born.

Variety

Shiraz 70% Cabernet 30% - Single Estate

Vineyard

This wine is a blend of 3 blocks from within our vineyard, all on the western side of the creek with variances in top soil depth, subsoil type, row orientation, 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.

Vintage

2014 – Solid rainfall through June and July filled the soil profile and Valley thus providing a great start to the growing season. This was followed by a dry spring combined with unusually high winds at flowering. These conditions continued on through summer until the middle of February when a significant rainfall event signalled the end of summer and a return to mild days. This last minute reprieve from the heat was critical for the vintage, resulting in slowed ripening and therefore increased opportunity for flavour development. One of the most unique Barossa vintages in recent history, and in my opinion will prove to be one of Hentley Farm's best. - Winemaker, Andrew Quin

Harvest Date: 6 - 18 March 2014

Crop Level: 4.3 - 6.5 t/Ha

Winemaking

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. The majority of the wine was left on skins for 70-90 days before being basket pressed, settled overnight and racked to a combination of new (35%) and used (65%) barrels where it underwent natural malolactic fermentation. The wines were racked off lees and returned to oak to mature separately for the first 18 months before being blended and returned to oak, a total maturation period of 22 months. - Winemaker, Andrew Quin

Profile

Mushroom, truffle, earth and smoked meats fill this savoury scented nose and are complemented by underlying aromatics of cherry and mint. Savoury aromatics are mirrored on the palate and combine perfectly with the soft yet full palate that displays the impact of extended maceration perfectly. A surprising mid palate fruit sweetness and outstanding length round out this complex wine.

Bottled: February 2016

Drink: now - 2029

Analysis:	Alcohol 14.6%	Acid 6.6	pH 3.68
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Reviews & Accolades

2012 & 2013 - 96 points James Halliday

2011 - 94 points James Halliday



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