



Hentley Farm

Barossa Valley
Wines

2015 'The Stray Mongrel'

The addition of Zinfandel to the traditional blend of Grenache and Shiraz is unique to Hentley Farm...

With each variety separately crushed, fermented and matured, the Stray Mongrel displays the level of aromatic and flavour complexity you would expect from a blend of such diverse varietals. It is the perfect companion to a variety of culinary delights.

Variety

Grenache (57%), Shiraz (39%) & Zinfandel (4%)

Vineyard

The Grenache and Zinfandel vines are located on the eastern facing slope of our vineyard. When founder Keith Henschke purchased the property, this block was a quarry, and today the shallow soil profile overlaying the quarry limestone reduces the natural vigour of the vine, allowing vibrancy and intensity to shine in the fruit. The Shiraz is selected from an elevated block with a westerly aspect on the western side of the creek.

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

The majority of both Grenache and Shiraz parcels went through an extended maceration, with a total of 50 days on skins. The wines were pressed out to a combination of old French (70%) and American (30%) barrels where they underwent natural malolactic fermentation before being racked off lees and returned to oak to mature for a total of 8 months. – Winemaker, Andrew Quin

Profile

Traditional aromatics of Strawberries and Raspberries are joined by alluring aromatics of Rose petal, Turkish delight and an underlying stone fruit lift. Soft even tannin manages to fill every crevice of the palate, providing the framework for a flavour profile of luscious red fruits and a savoury finish.

Bottled: 18th December 2015

Drink: now - 2026

Analysis:	Alcohol	14.7%	Acid	5.9	pH	3.66	Sugar	Dry (1.0g/L)
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Reviews & Accolades

2013 & 2014 vintages - 94 points James Halliday

2012 vintage - 91 points James Halliday

2011 vintage - 87 points James Halliday

2010 vintage - 93 points James Halliday

