



Hentley Farm

Barossa Valley
Wines

2015 Zinfandel

Planted on an old quarry where soil is almost absent, our Zinfandel block provides the biggest challenge every vintage...

Yet as a result of hand harvesting the fruit slightly later in the growing season, allowing it to raisin a little, the wine produced from the block is one of great complexity and flavour intensity.

Variety

100% Zinfandel - Single block

Vineyard

The fruit is sourced from a small block of 10 rows of Zinfandel vines located on the eastern facing slope of Hentley Farm. When founder Keith Hentschke purchased the property, this block was a quarry. The shallow soil profile overlaying the quarry limestone reduces the natural vigour of the vine, allowing vibrancy and intensity to shine in the fruit.

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.

Area: 0.78 ha

Harvested 6th March 2015

Winemaking

The fruit was destemmed prior to a 7 day fermentation where regular pump-overs were used to ensure full extraction of colour and tannin. Once fermentation was complete the wine stayed on skins for another 59 days until complete submersion of the cap. The wine was then bag pressed out to 2nd & 3rd use French barrels where the wine underwent natural malolactic fermentation. The wine was then racked off lees and returned to oak to mature for a total of 12 months. - Winemaker, Andrew Quin

Profile

A change in harvest ripeness and winemaking has produced the most complex and alluring Zinfandel nose we have seen to date. Red apple, toffee apple and raisined blueberries combine with varietal characters of potpourri, mint and tea leaf. Luscious red fruits provide an upfront fruit sweetness that leads to a savoury mid palate and finish. Flavour intensity matches the nose but combines with a beautiful texture and a surprising savoury drive, Zinfandel herbaceousness highlighting the flavour intensity and complexity throughout. Enjoy now or in the next 10 years.

Bottled: 20th May 2016

Drink: now - 2025

Analysis:	Alcohol 14.0%	TA 5.9	pH 3.62	RS Dry (<1 g/L)
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Reviews and Accolades

2011 & 2012 89 points James Halliday

2010 90 points James Halliday

2009 Trophy for "Best Alternative or Emerging Varietal" Marananga Wine Show 2010

