



# Hentley Farm

Barossa Valley  
Wines

## 2016 Riesling

Winemaker Andrew Quin was set the challenge: to create a world-class Riesling for the Hentley Farm range. For him the answer was simple - head over the range and into Eden Valley.

### **Variety**

100% Riesling

### **Background**

The fruit is sourced from two small, high altitude (420-450m) blocks of Eden Valley Riesling. Planted in late 70's and early 80's on shallow grey sandy loam soils with underlying granite, on south-east facing slopes. These blocks provide the ideal site characteristics for premium Riesling production.

### **Vintage**

A dry winter and early spring was relieved by 60mm of rain in the first week of November. Consistently warm conditions through late spring and early summer provided ideal ripening conditions with no disease pressure, also bringing expected harvest dates forward. Persistent heat through December and most of January were also followed by a 60mm rain event in the last week of January followed by a long spell of mild temperatures providing the vines with some much needed respite, slowing sugar ripening down and thus providing increased flavour development. Harvest dates mostly returned to normality and the balance of seed and flavour ripeness was the best I have seen since 2010. - Winemaker, Andrew Quin

Harvested: 19th February - 8th March

### **Winemaking**

Fruit was destemmed, and must chilled before being bag pressed under inert gas conditions. One third of the juice underwent a 5 day solid suspension followed by clean racking and inoculation with selected yeast, while the remaining two thirds were treated more traditionally with a cold settling period of 48hrs, before racking and inoculation with selected yeast. Fermentation was kept cool, between 11-15C to keep fermentation rate slow and retain aromatics. The components were combined in May, minimal fining additions were used to prepare the wine for bottle mid June. - Winemaker, Andrew Quin

### **Profile**

This wine displays outstanding aromatic lift and fruit Intensity. The aromatic profile is dominated by traditional citrus influence of lemon and lime combined with green apple, jasmine, musk and a tropical lift of passionfruit and honeydew. The palate emulates the nose and shows even more citrus with grapefruit bursting from the mid-palate. The wine has a highly textured mouthfeel, fresh acidity and great length. Drink now as a young aromatic white or cellar for 10+ years.

Bottled: June 2016

Drink: now - 2026

Analysis:	Alcohol 11.8%	Acid 7.6g/l	pH 2.76	Residual Sugar 1.44g/l
-----------	---------------	-------------	---------	------------------------

### **Reviews & Accolades**

2015 - 91 points James Halliday

2014 - 95 points James Halliday

2012 & 2013 - 93 points James Halliday

2011 - 93 points James Halliday, 91+ points Robert Parker's Wine Advocate



Hentley Farm  
Riesling  
Eden Valley

