



# Hentley Farm

Barossa Valley  
Wines

## 2014 The Creation

The Creation concept was to highlight a different example of our vineyards diversity each year. The brief? Pick something unique that tells both a story of individual terroir and the vintage that was... with a little winemaking flair thrown in for good measure.

### Variety

100% Shiraz

### Vineyard

The fruit for this year's Creation was sourced from J block. Part of the original Otto planting this block is on the eastern side of the creek which opposes the Clos Otto and H Block parcels. Planted in a North-South orientation on heavy loamy clay topsoil over red clay, the soil produces low crops and wine of balance and power.

### Vintage

2014 - Solid rainfall through June and July filled the soil profile thus providing a great start to the growing season. This was followed by an extremely dry and hot spring combined with unusually high winds at flowering. These challenging 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

Harvested : 11 March 2014

Yield 4.75 t/ha

### Winemaking

The fruit was crushed and destemmed prior to fermentation, during which 2-3 pump overs a day were used to ensure the wine achieved a full tannin structure. After 10 days on skins the wine was basket pressed with free run and pressings separated. The pressings fraction was then racked off lees and returned to oak to mature for a total of 22 months and used as a stand-alone wine. No fining or filtration were used in the production of this wine. - Winemaker, Andrew Quin

### Profile

Aromatics of Quince paste, bright red fruits and sweet spices of nutmeg and cinnamon provide a rich and attractive nose. The winemaking flair that separates this wine from others in the Hentley Farm range is the use of 'pressings' wine and this is evident on the palate with grippy tannins filling every potential hole in the palate and providing the palate weight and richness you would expect from this winemaking style. The surprise comes from the flavour profile where this tannin framework is supported by a freshness and vibrancy with bright red fruits and an almost confected burst in the middle.

Bottled: 21st January 2016

Drink: now - 2034

Analysis: Alcohol	15.0%	Acid	6.9	pH	3.52	Sugar Dry	<1.0
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### Reviews & Accolades

2014 - 96 points James Halliday

2013 & 2012 - 97 points James Halliday

2011 - 96 points James Halliday

2010 - 95 points James Halliday, Museum Release - 97 points James Halliday 2015

2009 - 96 points James Halliday, Museum Release - 98 points James Halliday 2015

2009 - 95 points Wine Advocate

