



Hentley Farm

Barossa Valley
Wines

2014 'von Kasper'

Great Barossan cabernets come from rare and special sites...

Sites where the land is flat, the air is cool, the soils are deep and the vines are protected from the afternoon sun, just like the one on which the fruit for the von Kasper is grown. True to both region and varietal, the von Kasper displays the intense fruit expected from the Barossa, with the essential underlying herbaceousness of the cabernet.

Variety

100% Cabernet Sauvignon - Single block

Background

We are fortunate that Otto Kasper had the foresight to plant his cabernet vines on a perfectly positioned site on the western banks of Greenock Creek, which eventually became part of the Hentley Farm vineyard. Planted using an old clone, on a two-wire narrow vertical shoot position trellis, the vines sit on one of the lower blocks on our property, where they are well-sheltered due to the block's slight easterly aspect and enjoy the deep clay loam soils in which Cabernet thrives.

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.

Harvested : 27th March 2014

Crop Level: 5.8t/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. It was then pressed out to a combination of new (35%) and old French barrels where it underwent natural malolactic fermentation facilitated by lees stirring. The wine was then racked off lees and returned to oak to mature for a total of 22 months. No fining or filtration were used in the production of this wine. – Winemaker, Andrew Quin

Profile

The Von Kasper block provides the perfect balance of Barossa richness and varietal Cabernet. Cigar box, fresh mint, eucalypt and wild fennel provide the classic Cabernet lift, plum, blueberry and sweet cherry the classic Barossa richness. On the palate rosemary combines with choc mint, vanillin and sweet cherry and a soft even tannin profile.

Bottled: 21 January 2016

Drink: now - 2036

Analysis:	Alcohol 14.5%	Acid 6.7	pH 3.67	Sugar Dry (<1.0g/L)
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Reviews & Accolades

2014 & 2013 vintages - 94 points James Halliday

2012 vintage - 97 points James Halliday

2011 vintage - 93 points James Halliday

2010 vintage - 94 points James Halliday

2009 vintage - 93 points James Halliday

