



# Hentley Farm

Barossa Valley  
Wines

## 2014 '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**

2014 - Solid rainfall through June and July filled the soil profile and irrigation dams of Eden Valley 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

### **Winemaking**

The majority of both Grenache and Shiraz parcels went through an extended maceration, with a total of 90 days on skins. The wines were pressed out to a combination of old French (90%) and American (10%) 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**

Primary aromatics of Strawberry and Raspberry fill the nose and are complemented by spice aromatics of nutmeg, cinnamon and dried lavender. On the palate beautiful red fruits combine with earthy extended maceration tannins and a Grenache derived spice.

Bottled: December 2014

Drink: now - 2025

Analysis:	Alcohol	14.5%	Acid	6.1	pH	3.63
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### **Reviews & Accolades**

- 2014 vintage - 90 points Wine Advocate, 90 points Wine Spectator, 94 points James Halliday
- 2013 vintage - 94 points James Halliday
- 2012 vintage - 89 points Wine Spectator, 91 points James Halliday
- 2011 vintage - 89 points Wine Advocate, 87 points James Halliday
- 2010 vintage - 88 points Wine Advocate, 93 points James Halliday
- 2009 vintage - 90 points Wine Advocate, 94 points James Halliday

