



Hentley Farm

Barossa Valley
Wines

2015 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

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. Winemaker - Andrew Quin.

Harvested: 17th - 26th February 2015

Winemaking

Fruit was destemmed, crushed and must chilled before being bag pressed under inert gas conditions. Half of the juice was put through a 5 day solid suspension followed by a clean racking and inoculation with QA23, while the remaining half was treated more traditionally with a cold settling period of 48hrs, before racking and inoculation with QA23. Another small amount of fruit was crushed into a fermentation vessel where it underwent a natural fermentation on skins until 7.5 Baume before being bag pressed to stainless steel where it was fermented on full solids. These components were combined in April, minimal fining additions were used to prepare the wine for bottling in late May 2015. - Winemaker, Andrew Quin

Profile

This wine displays outstanding aromatic lift and fruit intensity. Traditional Riesling aromatics of lemon and lime lead the nose with complexity coming from characters of musk stick, passionfruit and ginger. Fresh acidity and lemon drive the palate while combining with a tropical edge and a fleshy texture throughout that provides great length and mouthfeel. Drink now as a young aromatic white or cellar for 10+ years.

Analysis:	Alcohol 11.8%	Acid 7.5g/l	pH 2.84	Residual Sugar 1.82g/l
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Reviews & Accolades

2015 - 90+ points Wine Advocate, 89 points Wine Spectator, 91 points James Halliday
2014 - 95 points James Halliday
2013 - 89+ points Wine Advocate, 93 points James Halliday
2012 - 91+ points Wine Advocate, 89 points Wine Spectator, 93 points James Halliday
2011 - 91 points Wine Advocate, 93 points James Halliday,

