



Hentley Farm

Barossa Valley
Wines

2015 Rosé

Made in the tradition of a Provençal food-friendly Rosé, this bone dry, cool-fermented Rosé has been made for serious wine drinkers...

Picked from low-yielding vines, one third of the resulting wine has spent time in French barriques and undergone malolactic fermentation. The result is a crisp but creamy, luscious drop demanding a second sip.

Variety

80% Grenache, 20% Shiraz

Vineyard

The Grenache and Shiraz for this wine was sourced from a block on the eastern facing slope of our vineyard, looking back down the valley created by Greenock Creek. Soils are shallow red-brown sandy loams.

Vintage

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.

Harvested: 10th February

Winemaking

Machine harvested fruit was de-stemmed, crushed and chilled for 24 hour skin contact. After pressing under inert conditions, free run and pressing fractions were combined. The juice was cold settled for 48 hours at which time clear juice was racked to a stainless steel fermentation vessel and seeded with QA23 yeast. The wine was fermented at low temperatures for a period of 18 days. It was blended, stabilised and filtered ready for bottling in May 2015. - Winemaker, Andrew Quin

Profile

Bright electric pink hue. Lifted strawberries and toffee apple provide an extremely attractive nose. The flavour profile mirrors the aromatics combining with fresh zesty acid up the middle and leading to a mid-palate filled with plush red fruit. Finishing dry this wine will leave you wanting another sip!

Blended & bottled: May 2015

Drink: now - 2017

Analysis:	Alc 13.1%	RS 4.5g/L	Acid 6.9	pH 3.19
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Reviews & Accolades

- 2015 - 88 points Wine Spectator, 89+ points Wine Advocate, 91 points James Halliday
- 2014 - 94 points James Halliday
- 2012 - Gold medal at the Barossa Valley Wine Show
- 2009 - Winner of the 'Best Rosé' Trophy, Barossa Valley Wine Show

