



Hentley Farm

Barossa Valley
Wines

2016 'Poppy' Field Blend



Variety

A blend of 42% Chardonnay, 18% Riesling, 15% Viognier, 10% White Frontignac, 10% Fiano and 5% Pinot Grigio.

Vintage

2016 - A dry winter and early spring was relieved by 60mm of rain in the first week of November. Consistently warm conditions through late spring and early summer provided ideal ripening conditions with no disease pressure, also bringing expected harvest dates forward. Persistent heat through December and most of January were also followed by a 60mm rain event in the last week of January followed by a long spell of mild temperatures providing the vines with some much needed respite, slowing sugar ripening down and thus providing increased flavour development. Harvest dates mostly returned to normality and the balance of seed and flavour ripeness was the best I have seen since 2010. Winemaker - Andrew Quin

Winemaking

Several non-traditional winemaking practices were employed when creating this Field Blend in order to achieve a textural, complex and aromatic style. 100% of the blend was allowed to ferment naturally, without the addition of commercial yeast. The Chardonnay, Viognier, Fiano and Pinot Gris components were handled oxidatively as juice and were whole bunch pressed directly to new (15% of total blend) and old French Hogsheads for full solids fermentation. In order to maximise aromatics and textural phenolics, some of the components experienced skin contact. The White Frontignac spent 3 hours in contact with skins, and the Riesling component spent 5 days on skins before both being pressed to stainless steel to complete fermentation. At the completion of alcoholic fermentation, the individual components spent 7 months in contact with their yeast lees to increase mouthfeel and mid-palate weight, before being blended and readied for bottle.

Profile

Incredibly lifted and complex nose, showing intense apricot, jasmine and orange blossom. Oak maturation adds complexity and roasted almond aromas. The citrus and stone fruit fragrances particularly translate to the palate, which shows dried apricot and orange peel. The palate is textural, with great length resulting from well balanced acidity.

Bottled: 6th & 7th September 2016

Drink: now - 2019

Analysis: Alcohol	12.5%	Acid	7.2 g/L	pH	3.01	RS	1.9g/L
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Reviews & Accolades

2015 vintage - 91 points James Halliday