



Hentley Farm

Barossa Valley
Wines

2016 Hentley Farm Viognier

From a quarter-acre block of vines planted next to our dam wall, this wine is complex, with a diversity of aromatics and an opulent palate. This Viognier retains an elegance more commonly associated with cooler climate expressions.

Variety

100% Viognier- Single block

Background

Our small block of Viognier vines was planted in 2001 with 'The Beauty' Shiraz co-fermentation in mind. The ideal site was found next to the dam wall, where deeper low lying soils and protection from the elements provide the perfect site for Viognier production. The canopy is encouraged to sprawl in a ballerina fashion, thus creating slower ripening and increased flavour development.

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

Area: 0.14 ha

Winemaking

Fruit was whole bunch pressed directly to French hogsheads (2/3 new, 1/3 seasoned) for natural, full solids fermentation. Free run juice only was used for the Viognier, as the wet Viognier skins are used to co-ferment with Shiraz for The Beauty. After fermentation, the wine spent 6 months in contact with lees to add mid palate weight and texture, before being readied for bottle August 2016.

Profile

Stone fruits dominate the bouquet with lifted aromas of apricot and peach, while underlying aromas of white flowers, ginger and toasty oak support the complex nose. Stone fruits translate to the palate and combine with lemon curd and tropical fruits of pineapple and melon. The palate is full and textural. This texture combines with great acidity, providing drive to the palate, and great length.

Bottled: August 2106

Drink: now - 2020

Analysis:	Alcohol 12.0%	RS 1.1g/L	Acid 7.5	pH 3.09
-----------	---------------	-----------	----------	---------

Reviews & Accolades

2014 - 93 points James Halliday

2013 - 87 points Wine Advocate, 93 points James Halliday

2012 - 90 points Wine Advocate, 91 points James Halliday

