



Hentley Farm

Barossa Valley
Wines

2015 The Quintessential Shiraz Cabernet

This is a single vineyard example of the quintessential Australian blend of shiraz and cabernet. The 2010 Creation was the first opportunity to create this blend at Hentley Farm and the subsequent success of this wine indicated it should become a regular in our premium range, thus the Quintessential Shiraz

Variety

Shiraz 60% Cabernet 40% - Single Estate

Vineyard

This wine is a blend of 4 blocks from within our vineyard, all on the western side of the creek with variances in top soil depth, subsoil type, row orientation, and micro-climate. The top soil is predominately a red clay loam, and the subsoil varies from shattered limestone to salt & pepper siltstone and bluestone at depth. All vines are grown on their own roots.

Vintage

2015 - Heavy rainfall in June and early July provided an exciting start to the season but was followed by dry conditions throughout spring and early summer, resulting in budburst and flowering up to three weeks early. These dry conditions were somewhat tempered by cooler periods 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

Harvest Date: 11th - 20th February 2015

Crop Level: 5 - 5.5 t/Ha

Winemaking

The fruit was crushed and destemmed prior to fermentation, during which 2-3 pump overs a day were used to ensure that each wine achieved a full tannin structure. The majority of the wine was left on skins for 50 days before being basket pressed, settled overnight and racked to a combination of new (35%) and used (65%) barrels where it underwent natural malolactic fermentation. The wines were racked off lees and returned to oak to mature separately for the first 6 months before being blended and returned to oak, a total maturation period of 20 months. - Winemaker, Andrew Quin

Profile

Aromatics of dark cherry and plum combine with a strong spice influence of nutmeg and black pepper. Great tannin persistence through the middle of the palate where the flavours are also savoury dominant, fruit flavours of blackberry and plum providing the lift and vibrancy as a supporting act. A perfect blend of sweet and savoury.

Bottled: December 2016

Drink: now - 2037

Analysis:	Alcohol 14.5%	Acid 6.4g/L	pH 3.74
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Reviews & Accolades

2014 - 97 points James Halliday

2012 & 2013 - 96 points James Halliday

2011 - 94 points James Halliday, 91+ points Wine Advocate

