



# Hentley Farm

Barossa Valley  
Wines

## 2013 H-Block

*On the banks of the Greenock Creek, Otto Kasper planted a single block with two cabernet parcels and a shiraz parcel sitting side by side*

*and thus created the perfect opportunity to make a single block of the great Australian blend, Shiraz and Cabernet. Effectively a blend of Clos Otto and Von Kasper!*



### **Variety**

Shiraz 66% Cabernet 33%

### **Vineyard**

The H-Block is positioned in our Otto vineyards adjacent to the Greenock Creek (250m ASL). The vines are grown in fertile, deep red clay loam soils with bluestone at depth. The composition and depth of the soil allow this block to show a true representation of fruit to the bottle as it requires minimal water inputs and has great airflow due to gully breezes that cascade to the creek, reducing the disease risk. Being grown on an east-west VSP (Vertical Shoot Positioning) trellis system allows the fruit not to be exposed to any prolonged sunlight in the fruit zone resulting in fruit that is truly varietal with acidity and flavour intensity

### **Vintage**

2013- Well-below average winter rainfall and warm conditions in early spring resulted in an early start to the growing season with budburst two weeks earlier than the long-term average. These conditions continued through flowering and for the remainder of the growing season with only 4.5 mm rainfall recorded over the period. This resulted in low crop levels with great intensity in both colour and flavour.

Harvested: Shiraz - 23 February 2013

Cabernet - 13 March 2013

### **Winemaking**

The fruit was crushed and destemmed prior to fermentation, during which 2-3 pump overs a day were used to ensure the wine achieved a full tannin structure. It was then basket pressed to a combination of new (2/3) and old (1/3) French barrels where it underwent natural malolactic fermentation facilitated by weekly lees stirring. The wine was then racked off lees and returned to oak to mature. The components were kept separate for the first 18 months of maturation before being blended (67% Shiraz, 33% Cabernet Sauvignon) and returned to oak for the last 4 months, a total of 22 months in oak. No fining or filtration were used in the production of this wine. - Winemaker, Andrew Quin

### **Profile**

Herbal characteristics of mint, green bell pepper, tomato leaf, and bramble bush dominate the nose, with underlying lavender, rosemary and dried herb. The palate is bright and fresh with even and consistent emery tannins. The herbal aromas are emulated in the palate's flavour profile and are supported by plum, dark fruit, and savoury elements. The palate shows great drive and persistence and is complemented by well integrated oak.

Bottled: 21 January 2015

Drink: now - 2033

Analysis:	Alcohol	15.4%	Acid	7.4g/L	pH	3.49
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### **Reviews & Accolades**

2013 - 97 points James Halliday

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