



Hentley Farm

Barossa Valley
Wines

2016 The Rapsallion

A wine which rebels against the norm of traditional Barossan Shiraz. With a playful and mischievous approach to winemaking, this wine has a unique charm which is sure to enlighten even the most avid Shiraz drinker.

Variety

100% Shiraz

Vineyard

Planted in 1999 this block joined the Hentley Farm stable when winemaker Andrew Quin purchased the adjoining Cambourne vineyard in 2014. On the same eastern facing slope as the Clos Otto and Beast blocks with red clay loam over shattered limestone which produces flavour intensity and an east/west orientation which provides fruit protection and thus an air of elegance.

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

Harvest Date: 12th February 2016

Winemaking

The block was hand harvested and then separated into 2 parcels at the winery. The first parcel was 100% whole bunch with hand harvested fruit tipped directly into an open top fermenter with the first 1/3 of the vessel foot stomped. The second parcel was 50% whole bunch with the first 1/2 destemmed and the balanced tipped direct into the fermenter. The fruit was inoculated with selected yeast strain and the resulting fermentation lasted 2 weeks with minimal temperature control throughout. Once complete the wine was bag pressed and settled overnight before racking to oak for malolactic fermentation. After 9 months in oak the wine was blended and bottled with no fining or filtration - Winemaker, Andrew Quin

Profile

Whole bunch fermentation has created an extremely lifted and pretty nose with toffee apple, white pepper, blueberries and bubble gum present in equal proportions. Stalk tannin provides a grainy welcome to the palate and leads to a vibrant mid palate with flavours that mirror the nose. The sides are lined with spice driven flavours and the back provides a return to the savoury stalk driven tannins which create a mouth-watering finish. A vibrant food friendly style.

Bottled: December 2016

Drink: now - 2026

Analysis:	Alcohol 14.0%	Acid 6.4g/L	pH 3.72
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