



Hentley Farm

Barossa Valley
Wines

2016 The Rogue Field Blend

A modern food friendly style that presents a true patchwork of tradition and innovation. Complexity, texture and vibrancy are the key characteristics of this unique blend.

Variety

47% Grenache, 12% Malbec, 11% Mataro, 10% Shiraz, 9% Tempranillo, 7% Durif, 3% Nero d'Avola and 2% Zinfandel

Vineyards

Sourced predominately from the Hentley farm estate and neighbouring north western Barossa vineyards. 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

The 2016 calendar year produced the wettest winter for 20 years and by the time New Year's Eve rolled around our weather station had recorded 960mm against a long term average of 430mm!! This rainfall and associated cooler weather conditions resulted in a delightful slow development across the growing season with flowering and subsequent fruit set 2-3 weeks later than recent vintages. Warm and consistent conditions followed with vines balanced and happy heading towards Christmas. A return to cool weather and rainfall continued the trend of slow development with veraison 4 weeks late kicking off. After one last summer drop of 50mm in early February we got the weather we were looking for with dry conditions and good ripening throughout harvest. The vintage conditions have created outstanding flavour development and natural acidity with the resulting wines showing great poise and balance.

Winemaker, Andrew Quin

Winemaking

10% of the fruit was whole bunch fermented while the remaining 90% the fruit was destemmed prior to fermentation, during which 2-3 pump overs a day were used to ensure that each wine achieved a full tannin structure. 30% of this wine was left on skins for 50 days before being basket pressed. The remainder went through a standard 7-10 day fermentation. All components were basket pressed to old French barrels where they underwent natural malolactic fermentation. The wines were racked off lees and returned to oak to mature separately for the first 3 months before being blended and returned to oak, a total maturation period of 9 months.

Profile

On the nose satsuma plum, raspberry and blueberry aromas provide the light, cardamom seed and dried rosemary the shade. On the palate bright upfront acid and boot leather create a complex introduction, then red fruits and an attractive creamy texture take over. A soft, medium weighted wine with a level of complexity that you would expect from such a diverse range of varieties.

Bottled: December 2016

Drink: now - 2022

Analysis:	Alc 14.5%	Acid 6.0	pH 3.55	RS Dry
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Reviews & Accolades

2015 - 94 points James Halliday

