



Hentley Farm

Barossa Valley
Wines

2017 Hentley Farm Riesling

Winemaker Andrew Quin was set the challenge: to create a world-class Riesling for the Hentley Farm range. For him the answer was simple - head over the range and into Eden Valley.

Variety

100% Riesling

Background

The fruit is sourced from three small, high altitude (420-450m) blocks of Eden Valley Riesling. Planted in late 70's and early 80's on shallow grey sandy loam soils with underlying granite, on south-east facing slopes. These blocks provide the ideal site characteristics for premium Riesling production.

Vintage

The 2016 calendar year produced the wettest winter for 20 years! 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.

Winemaking

Fruit was destemmed, and must chilled before being bag pressed under inert gas conditions. One third of the juice underwent a 5 day solid suspension followed by clean racking and inoculation with selected yeast, while the remaining two thirds were treated more traditionally with a cold settling period of 48hrs, before racking and inoculation with selected yeast. Fermentation was kept cool, between 11-15C to keep fermentation rate slow and retain aromatics. The components were combined in May, minimal fining additions were used to prepare the wine for bottle mid-June. Winemaker - Andrew Quin

Profile

Citrus fruit leads the nose with aromatics like lime and lemon curd really shining. Secondary tropical characters such as passionfruit and guava provide more intensity and combine with a slight herbal influence. The palate mirrors the nose although the citrus appears even more pronounced here. A very fine palate with crisp acid through the middle and textural elements providing the supporting act along the sides.

Bottled: June 2017

Drink: now - 2027

Analysis:	Alcohol 11.8%	Acid 8.0g/l	pH 2.95	Residual Sugar 1.5g/l
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Reviews & Accolades

2016 - 94 points James Halliday

2015 - 91 points James Halliday

2014 - 95 points James Halliday

2012 & 2013 - 93 points James Halliday

