



Hentley Farm

Barossa Valley
Wines

2017 Hentley Farm Rosé

Made as a traditional Barossa Rosé, this crisp, dry, cool-fermented Rosé has been made for serious wine drinkers...



Variety

90% Grenache, 10% Shiraz

Vineyard

The Grenache and Shiraz for this wine was sourced from a block on the eastern facing slope of our vineyard, looking back down the valley created by Greenock Creek. Soils are shallow red-brown clay loams over shattered limestone.

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.

Winemaking

Fruit was machine harvested in the coolest part of the night, de-stemmed and chilled for 24 hour skin contact. The must was drained and pressed under inert conditions, with free run and pressing fractions kept separate. The juice was cold settled for 48 hours at which time the clear juice was racked to stainless steel fermentation vessels, seeded with selected yeast, and fermented at low temperatures (12-15C). At the completion of alcoholic ferment, all components were allowed to settle, then racked off gross lees and blended together. The wine was then stabilised and filtered ready for bottle in June.

Winemaker - Andrew Quin

Profile

Lifted nose filled with red fruits such as strawberries, raspberries and red currant. The front of the palate combines strawberries with an attractive creamy texture that leads to a red currant driven back palate, finally finishing dry and crisp. Expect an outstanding level of fruit intensity combined with an impeccable balance of acid and sweetness.

Bottled: June 2017

Drink: now - 2018

Analysis:	Alc 11.5%	RS 4.0g/L
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Reviews & Accolades

2016 - 94 points James Halliday

2015 - 91 points James Halliday

2012 - Gold medal at the Barossa Valley Wine Show

2009 - Winner of the 'Best Rosé' Trophy, Barossa Valley Wine Show