



Hentley Farm

Barossa Valley
Wines

2015 The Creation

The Creation concept was to highlight a different example of our vineyards diversity each year. The brief? Pick something unique that tells both a story of individual terroir and the vintage that was...with a little winemaking flair thrown in for good measure.

Variety

100% Shiraz

Vineyard

Back in January 2014 winemaker Andrew Quin and his wife Skye purchased the adjacent Cambourne vineyard. This vineyard joined the Hentley Farm stable increasing both the vineyard size and diversity of micro climates. Planted on the South facing slope of the Seppeltsfield amphitheatre with a view over the entire Hentley Farm Estate this block has a shallow red clay loam topsoil over shattered limestone, east/west row orientation and VSP trellis. The Shiraz clone is 1654 and the block was planted in 1997.

Vintage

2015 - Heavy rainfall in June and early July provided an exciting start to the season but was followed by dry conditions throughout spring and early summer, resulting in budburst and flowering up to three weeks early. These dry conditions were somewhat tempered by cooler periods through December and the first half of January. A rainfall incident of 70mm in mid-January pushed sugars back and was followed by perfect warm ripening conditions with 30-32C days and cool nights down to 10C persisting for 2 weeks. These conditions resulted in a fast late ripening curve that has produced rich vibrant fruit throughout. - Winemaker, Andrew Quin

Harvested : 11 February 2015

Crop Level: 3.5 t/ha

Winemaking

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. The wine was fermented on skins for 8 days before being basket pressed, settled overnight and racked to a combination of new water bent American oak from local cooper Andrew Stiller (50%) and 2nd use French (50%) oak where it underwent natural malolactic fermentation. The wines were racked off lees and returned to oak to mature separately for the first 6 months before being blended and returned to oak, a total maturation period of 22 months. - Winemaker, Andrew Quin

Profile

Red currant, cherry and blueberry define this site and combine with coconut flesh, vanillin and nutmeg to provide a nose unique in the Hentley Farm range in many ways! This block has produced an extremely soft and expressive palate, where ripe tannins, bright red fruit and oak derived characters perfectly integrate at every step through the palate. A consistent and complete wine of the highest class.

Bottled: January 2017

Drink: now - 2035

Analysis:	Alcohol	15.0%	Acid	6.6	pH	3.66	Sugar	Dry <1.0 g/L
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Reviews & Accolades

- 2015 & 2014 - 96 points James Halliday
- 2013 & 2012 - 97 points James Halliday
- 2011 - 96 points James Halliday
- 2010 - 95 points James Halliday, Museum Release - 97 points James Halliday 2015
- 2009 - 96 points James Halliday, Museum Release - 98 points James Halliday 2015
- 2009 - 95 points Wine Advocate

