



# Hentley Farm

Barossa Valley  
Wines

## 2017 Blanc de Noir

This sparkling wine combines pretty aromatics with a crisp, clean palate and a finish that leaves you wanting another sip.



### 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 pressed with resulting juice oxidatively handled. Most of the juice was cold settled for 48 hours before being racked to stainless steel fermentation vessel, and seeded with a neutral commercial yeast strain. Ferments were maintained between 12-18°C, with sugar consumption <1° Baume per day. At the completion of primary fermentation, a secondary fermentation was completed in pressure vessel. At completion of the second ferment, the sparkling wine was filtered and ready for bottle.

### Profile

Pale salmon in colour. Intense aromas of fresh strawberries, raspberries and lemon juice with underlying green apple peel. The palate shows more red berries and citrus interwoven with roast almond and freshly baked biscuits. The palate is full yet fresh, with persistent length and perfectly balanced acidity which leaves a crisp, dry finish.

Bottled: July 2017

Drink :Now - 2019

Analysis:	Alcohol 11.5%	Acid 8.1	pH 3.05	Residual Sugar 10.5g/L
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### Reviews & Accolades

2015 vintage - 91 points James Halliday