



Hentley Farm

Barossa Valley
Wines

2016 The Quintessential Shiraz Cabernet

*Hentley Farm Wines single estate example of the quintessential
Australian blend of Shiraz and Cabernet.*



Variety

Shiraz 51% Cabernet 49% - Single Estate

Vineyard

This wine is a blend of 4 blocks from within our vineyard, all on the western side of the creek with variances in top soil depth, subsoil type, row orientation, and micro-climate. 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

Leading up to the 2016 vintage a dry winter and early spring was relieved by 60mm of rain in the first week of November. Consistently warm conditions through late spring and early summer provided ideal ripening conditions with no disease pressure, also bringing expected harvest dates forward. Persistent heat through December and most of January were also followed by a 60mm rain event in the last week of January followed by a long spell of mild temperatures providing the vines with some much needed respite, slowing sugar ripening down and thus providing increased flavour development. Harvest dates mostly returned to normality and the balance of seed and flavour ripeness was the best I have seen since 2010. - Winemaker, Andrew Quin

Harvest Date: 22th Feb - 3rd March 2016

Crop Level: 5.5 - 6.0 t/Ha

Winemaking

The fruit was de-stemmed prior to fermentation, during which 2-3 pump overs a day were used to ensure that each wine achieved a full tannin structure. The majority of the wine was left on skins for 45 days before being basket pressed, settled overnight and racked to a combination of new (35%) and used (65%) barrels 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 20 months. - Winemaker, Andrew Quin

Profile

Stewed plums and blueberry combine with a strong floral influence of lavender and violets. On the palate savoury characters of mushroom and graphite play the dominant role with blue and red fruits also contributing. The tannins are soft and even throughout, and a persistence of roasted coffee bean through the middle provides outstanding length.

Bottled: January 2018

Drink: now - 2036

Analysis:	Alcohol 14.5%	Acid 6.5g/L	pH 3.65
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Reviews & Accolades

2015 - 97 points James Halliday
2014 - 97 points James Halliday

2012 & 2013 - 96 points James Halliday
2011 - 94 points James Halliday
91+ points Wine Advocate