



Hentley Farm

Barossa Valley  
Wines

## 2017 Villain & Vixen Grenache

*Old school winemaking has it that big is best - not so we say, as villains against convention, we favour vixen-like elegance with soft silky tannins, bright fruit, great balance and complex flavours.*

### **Vineyard**

Taken from two separate Barossa Valley sites; a Western Barossa block with Easterly aspects and soil composition of red clay loam over limestone, and a 70-year-old Williamstown block comprising deep silty loam over yellow clay.

### **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 occurring 4 weeks later than initially expected. 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**

The fruit was harvested early to provide bright aromatics and a soft, succulent palate. 15% was directly tipped into open top fermenters to further enhance the aromatic lift and complexity of the wine. The balance was treated traditionally with fruit de-stemmed and fermented on skins for 6-8 days. Once pressed all parcels were settled for 24 hours then racked to oak for malolactic fermentation. The wine was blended for bottling in December 2017, a total of eight months maturation in seasoned French (80%) and American (20%) oak. No fining or filtration was used in the production of this wine.

### **Profile**

Like all great Grenache, this wine has a pretty nose with a high degree of aromatic detail, particularly macerated strawberries, black peppercorn, star anise and toffee apple. The palate shows great tannin focus through the middle palate, and fleshy red fruit around the sides. Overall savoury flavours lead the way, sweet fruit providing the drinkability undertone, easy to drink and delightful to pair with a variety of dishes.

Analysis: Alc 14%      Acid 5.8      pH 3.50      RS dry (<1.0g/L)

