



2018 Hentley Farm Riesling

Winemaker Andrew Quin was set the challenge: to create a world-class Riesling for the Hentley Farm range. For him the answer was simple - head over the range and into Eden Valley.



VINTAGE

"Good things come to those who wait". Nearly everything about the 2018 vintage happened more slowly than usual and we will be rewarded with wines showing a perfect mix of power and elegance.

Although we had to wait until July for rains to arrive, the 2017 calendar year rainfall was a once-in-a-30-year event. The long-term weather pattern of two above average rainfall years being followed by a relatively dry year, was seemingly broken, as although we were expecting dryer conditions, we received 120mm above average rainfall, with a total of 599 mm.

Beautiful spring conditions saw healthy canopies of leaf cover across the vineyard enabling the vines to handle the hot summer with 20 days of above 35C across January and February.

After Budburst in late September and veraison coming a month late in some cases, the extended ripening period was perfect. Harvest returned to the dates of early the 2000's, spread over an 8-week period. Slow ripening and harvest has seen the production of wines that show a perfect mix of power and elegance with vibrant colours and powerful fruit.

VINEYARD

The fruit is sourced from three small, high altitude (420-450m) blocks of Eden Valley Riesling. Planted in late 70's and early 80's on shallow grey sandy loam soils with underlying granite, on south-east facing slopes. These blocks provide the ideal site characteristics for premium Riesling production.

WINEMAKING

Fruit was de-stemmed, and must chilled before being bag pressed under inert gas conditions. One third of the juice underwent a 5 day solid suspension followed by clean racking and inoculation with selected yeast, while the remaining two thirds were treated more traditionally with a cold settling period of 48hrs, before racking and inoculation with selected yeast. Fermentation was kept cool, between 11-15C to keep fermentation rate slow and retain aromatics. The components were combined in May, minimal fining additions were used to prepare the wine for bottle mid-June. Andrew Quin, Winemaker.

PROFILE

Lime zest, lemongrass and a slight peach influence provide a pretty and lifted nose. Showing finesse and strong acid focus through the middle this is a more traditional Eden valley Riesling than previous vintages. With a great balance of fruit sweetness and acid this Riesling will stand the test of time!

REVIEWS & ACCOLADES

James Halliday

2017 - 94 points

2016 - 94 points

2015 - 91 points

2014 - 95 points

2012 & 2013 - 93 points

ANALYSIS

Alcohol 11.5
Acid 7.5
pH 2.9
RS 2.0g/L

VARIETY

100% Riesling

ENJOY
Now to 2028

BOTTLED
June 2018