



Hentley Farm

www.hentleyfarm.com.au

2017 RapsCALLION

A wine which rebels against the norm of traditional Barossan Shiraz. With a playful and mischievous approach to winemaking, this wine has a unique charm which is sure to enlighten even the most avid Shiraz drinker.



VINTAGE

The 2016 calendar year leading up to the 2017 vintage 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 kicking off 4 weeks later than 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.

VINEYARD

Planted in 1999, this block joined the Hentley Farm stable when Andrew Quin purchased the adjoining Cambourne vineyard in 2014. On the same Eastern facing slope as the Clos Otto and Beast blocks, the red clay loam over shattered limestone soil produces flavour intensity, and an East/West orientation provides fruit protection, thus creating an air of elegance in the fruit.

WINEMAKING

The block was hand harvested and then separated into 2 parcels at the winery. The first parcel was 100% whole bunch with hand harvested fruit tipped directly into an open top fermenter with the first 1/3 of the vessel foot stomped. The second parcel was 50% whole bunch with the first ½ destemmed and the balanced tipped direct into the fermenter. The fruit was inoculated with selected yeast strain and the resulting fermentation lasted 2 weeks with minimal temperature control throughout. Once complete the wine was bag pressed and settled overnight before racking to oak for malolactic fermentation. After 9 months in oak the wine was blended and bottled with no fining or filtration - Winemaker, Andrew Quin

PROFILE

An extremely lifted nose with great aromatic detail. Toffee apple, bubble gum and strawberries fight for the lead role with green peppercorn and white pepper. The palate leans towards the red fruited side of the nose and provides outstanding vibrancy and softness.

REVIEWS & ACCOLADES

2017 - 95 points James Halliday

HARVEST DATE

8th March 2017

VARIETY

100% Shiraz

BOTTLED

8th December 2017

ALC % 13.5

pH: 3.64

TA: 6.5