



2018 Hentley Farm Rosé

Made as a traditional Barossa Rosé, this crisp, dry, cool-fermented Rosé has been made for serious wine drinkers.



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 calendaryearrainfallwasaoonce-in-a-30-yearevent. Thelong-termweatherpatternoftwoabove 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 for this wine was predominantly sourced from a block on the Eastern facing slope of our vineyard, looking back down the valley naturally created by Greenock Creek. The balance was sourced from a neighbouring Western Barossa vineyard. Soils are shallow red-brown clay loams over shattered limestone.

WINEMAKING

Fruit was machine harvested in the coolest part of the night, de-stemmed and chilled for 24 hour skin contact. The must was drained and pressed under inert conditions, with free run and pressing fractions kept separate. The juice was cold settled for 48 hours at which time the clear juice was racked to stainless steel fermentation vessels, seeded with selected yeast, and fermented at low temperatures (12-15C). At the completion of alcoholic ferment, all components were allowed to settle, then racked off gross lees and blended together. The wine was then stabilised and filtered ready for bottle in June.

PROFILE

Rose petals and candied red fruits combine with a hint a Sage leaf to create an expressive nose. The palate is all red fruits with a perfect balance of sugar and acid. As always with this classic Barossa Rosé style it is jam-packed with fruit intensity while still finishing dry.

REVIEWS & ACCOLADES

2016 - 94 points James Halliday
 2015 - 91 points James Halliday
 2012 - Gold medal,
 Barossa Valley Wine Show
 2009 - Winner of the 'Best Rosé' Trophy,
 Barossa Valley Wine Show

HARVEST DATE

13th & 14th February

BOTTLED

20th - 25th June

VARIETY

93% Grenache
 7% Shiraz

ALC %

11.5%

pH: 2.95

TA: 6.9