



2018 Hentley Farm Viognier

From a quarter-acre block of vines planted next to our dam wall, this wine is complex, with a diversity of aromatics and an opulent palate. This Viognier retains an elegance more commonly associated with cooler climate expressions.

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 riping and harvest has seen the production of wines that show a perfect mix of power and elegance with vibrant colours and powerful fruit.

VINEYARD

Our small block of Viognier vines was planted in 2001 with 'The Beauty' Shiraz co-fermentation in mind. The ideal site was found next to the dam wall, where deeper low lying soils and protection from the elements provide the perfect site for Viognier production. The canopy is encouraged to sprawl in a ballerina fashion, thus creating slower ripening and increased flavour development.

WINEMAKING

Fruit was whole bunch pressed directly to French hogsheads (1/3 new, 2/3 seasoned) for natural, full solids fermentation. Free run juice only was used for the Viognier, as the wet Viognier skins are used to co-ferment with The Beauty Shiraz. After fermentation, the wine spent 7 months in contact with lees to add mid palate weight and texture, before being readied for bottle in October 2018.

PROFILE

Stone fruit such as nectarine and peach combine with pineapple and white florals to provide an extremely alluring nose. The palate shows great texture and mouthfeel throughout, flavours mirror the nose with a hint of nutmeg spice thrown in!



REVIEWS & ACCOLADES

2016 - 95 points James Halliday
 2014 - 93 points James Halliday
 2013 - 87 points Wine Advocate,
 93 points James Halliday
 2012 - 90 points Wine Advocate,
 91 points James Halliday

HARVEST DATE
 13th March 2018

BOTTLED
 31st October 2018

VARIETY
 100% Viognier

ALC % 13.0%
 pH: 3.1
 TA: 7.0g/L