

2017 Zinfandel

PLANTED ON AN OLD QUARRY WHERE SOIL IS ALMOST ABSENT, OUR ZINFANDEL BLOCK PROVIDES THE BIGGEST CHALLENGE EVERY VINTAGE, AND NEEDS A LITTLE EXTRA CARE. WITH HAND HARVESTING THE FRUIT LATER IN THE GROWING SEASON AND ALLOWING IT TO SLIGHTLY RAISIN, THE WINE PRODUCED IS ONE OF GREAT COMPLEXITY AND FLAVOUR.



Variety | Blend

100% Zinfandel

Pre-Vintage

Rainfall: Very wet Winter | Consistent Spring rainfall
Temperature: Cool to warm Spring to early Summer
Upshot: Balanced vines | Slow development | Late flowering and fruit set | Later expected harvest dates

Vintage

Rainfall: Rain event in early February | Dry thereafter
Temperature: Mild Summer temperatures
Upshot: Delayed harvest | Outstanding flavour development | High natural acidity | Wines of poise and balance

Vineyard

C Block: Very shallow red clay loam overlying shattered limestone | North-South oriented rows | Elevated eastern aspect
Upshot: Reduced natural vine vigour | Intense and vibrant flavour profile

Winemaking

Fermentation: De-stemmed | 7-day fermentation with regular pump overs | Extended maceration for 90 days
Oak: French: 100% 2nd and 3rd use | Natural malolactic fermentation | 16 months maturation
Tech. Analysis: Alcohol: 14.5% | pH: 3.63 | Acid: 6.6g/L | RS: <1.0g/L

Noteworthy Dates

Harvested: 19th April 2017 | **Bottled:** November 2018 | **Released:** October 2019 | **Enjoy:** Now to 2027

Sensoral Information

Profile: Red berries | Tomato Leaf | Cloves | Spice
Texture: Grippy side palate tannins | Medium-bodied | Mid-palate plushness

Characteristics

Animal: Greater Porcupine
Vehicle: Alfa Romeo Giulia Veloce
Musical: Concert Ukulele

ANDREW QUIN
Winemaker



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