



2019 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.**

VINEYARD

The fruit sourced for this years vintage release is from three small, high altitude (420-450m) blocks of Eden Valley Riesling. Planted in late 70's and early 80's this vineyard is located on shallow, grey, sandy, loam soils with underlying granite, on South-Eastern 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 11-15°C to keep the fermentation rate slow and retain aromatics. The two components were combined in May, and minimal fining additions were used to prepare the wine for bottle in mid-June.

Andrew Quin, Winemaker.

PROFILE

Lemon and grapefruit provide the main aromatics with a light passionfruit lift. The palate provides a mirror image of the aromas and a bright acid line through the middle. This acidity is balanced in equal parts by a creamy mouthfeel that fills the sides and finish. A classic example of Hentley Farm Riesling with traditional Eden valley aromatics combining with great acid balance and texture.

REVIEWS & ACCOLADES

2018 - 94 points
2017 - 94 points
2016 - 94 points
2015 - 91 points
2014 - 95 points
2012 & 2013 - 93 points

VARIETY

100% Riesling

ANALYSIS

Alcohol 11%
Acid 7.5
pH 2.9
RS <1g/L

BOTTLED

June 2019

ENJOY

Now to 2029



Hentley Farm
Riesling
Eden Valley

