



2007 Hentley Farm Shiraz

Barossa Valley – Single vineyard

The Vineyard

Situated among rolling hills on the banks of Greenock Creek at Seppeltsfield in the Barossa Valley. The vines are grown on red clay loam soils, generally overlaying shattered limestone and lightly rocked slopes with little top soil. These well drained and gnarly soils, along with Western and Eastern facing slopes that benefit from being in a rain shadow, create very low yielding vines which help produce concentrated, full flavoured and full-bodied well structured and balanced wines. The vineyard though relatively small has more than ten blocks of Shiraz with varying aspects, clones and trellis system to provide diversity and complexity. The vineyard is managed with minimal intervention in respect to water, herbicides, fertilisers (where our preference is for organic) and fungicides (no pesticides are used). The 2007 vintage was sourced from, two blocks with North /South row direction, one a West facing slope and the other East facing and one block with East /West orientation facing West. All of the blocks were planted late last century on their own roots (that is without using a rootstock) with the clone 1654.

The Season and The Winemaking

The 2007 growing season created challenging growing conditions with strong winds during flowering, low late winter and early spring rainfall and warm temperatures in early summer creating naturally occurring low yields, ideal for the concentration of flavour created in the Hentley Farm range. Some shoot and bunch thinning of slower ripening grapes was carried out at veraison (when the grape colour developed to red) in January. Both blocks of Shiraz yielded less than 2 tonnes per acre. The grapes were picked from early to late March, with each parcel kept separate, crushed and left on skins to ferment for approximately ten days. Cap management included a combination of hand plunging and pump-over's. The wine completed secondary fermentation in new (30%) and old (70%) French oak Barrels, and matured for just over 16 months. It was blended and bottled in October 2008.

The Wine

This is a big, rich, full bodied Shiraz which has maintained a level of elegance. It has soft velvety tannins and mouthfeel combined with aromas of chocolate, liquorice and ripe berry. Palate flavours exhibit rich concentration of chocolate, tar, liquorice, plum and blackberry. The wine is drinking well now but you can expect it to age for ten or more years.

Alcohol: 15.0% **Residual Sugar:** 0.9 g/l

Oak: 30% new & 70% old French Barrels

Bottling date: December 2008