



Hentley Farm

Barossa Valley
Wines

2016 'The Stray Mongrel'

The addition of Zinfandel to the traditional blend of Grenache and Shiraz is unique to Hentley Farm...

With each variety separately crushed, fermented and matured, the Stray Mongrel displays the level of aromatic and flavour complexity you would expect from a blend of such diverse varietals. It is the perfect companion to a variety of culinary delights.

Variety

Grenache (59%), Shiraz (37%) & Zinfandel (4%)

Vineyard

The Grenache and Zinfandel vines are located on the eastern facing slope of our vineyard. When founder Keith Hentschke purchased the property, this block was a quarry, and today the shallow soil profile overlaying the quarry limestone reduces the natural vigour of the vine, allowing vibrancy and intensity to shine in the fruit. The Shiraz is selected from an elevated block with a westerly aspect on the western side of the creek.

Vintage

2016 - A dry winter and early spring was relieved by 60mm of rain in the first week of November. Consistently warm conditions through late spring and early summer provided ideal ripening conditions with no disease pressure, also bringing expected harvest dates forward. Warmth through December and most of January was followed by a 60mm rain event in the last week of January. This, along with a long spell of mild temperatures provided the vines with some relief. The result was a slowing of sugar ripening and thus providing increased flavour development. Harvest dates mostly returned to normality and the balance of seed and flavour ripeness was the best I have seen since 2010. - Winemaker, Andrew Quin

Winemaking

The majority of both Grenache and Shiraz parcels went through an extended maceration, with a total of 45 days on skins. The wines were pressed out to a combination of old French (70%) and American (30%) barrels where they underwent natural malolactic fermentation before being racked off lees and returned to oak to mature for a total of 8 months. - Winemaker, Andrew Quin

Profile

Extremely lifted and pretty nose with an abundance of aromatics including rose petal, turkish delight, red berries, wild fennel and pepper. The flavours provide a mirror image of the aromatics with the extended maceration tannins providing a persistent savoury edge which balances the intense fruits. Soft, full, silky and complex!

Bottled: December 2016

Drink: now - 2027

Analysis:	Alcohol	14.5%	Acid	6.2	pH	3.54
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Reviews & Accolades

2015 vintage - 96 points James Halliday

2014 vintage - 94 points James Halliday

2013 vintage - 94 points James Halliday

2012 vintage - 91 points James Halliday, Barossa Wine Show 2013 - Major Trophy Winner, Best Dry Red Wine Of Show and Best Grenache or Blend

