



Hentley Farm

Barossa Valley
Wines

2015 Shiraz

The Beast's little brother...

Batches of wine were carefully selected from Shiraz blocks within our vineyard and complemented with parcels from the north-western Barossa to create a wine that displays the treasured characteristics the property naturally produces: saturated colour, fruit intensity and soft, savoury tannins.

Variety

100% Shiraz - Single Estate

Vineyard

Sourced exclusively from the Hentley farm estate on the banks of Greenock creek at Seppeltsfield. The top soil is predominately a red clay loam, and the subsoil varies from shattered limestone to salt & pepper siltstone and bluestone at depth. All vines are grown on their own roots.

Vintage

2015 - Heavy rainfall in June and early July provided an exciting start to the season but was followed by dry conditions throughout spring and early summer resulting in budburst and flowering up to three weeks early. These dry conditions were somewhat tempered by cooler periods through December and the first half of January. A rainfall incident of 70mm in mid-January pushed sugars back and was followed by perfect warm ripening conditions with 30-32C days and cool nights down to 10C persisting for 2 weeks. These conditions resulted in a fast late ripening curve that has produced rich vibrant fruit throughout.

Winemaking

The fruit was crushed and destemmed prior to fermentation, during which 2-3 pump overs a day were used to ensure that each wine achieved a full tannin structure. Time on skins ranged from 7-50 days before pressing and settling. The wine completed secondary fermentation in new (15%) and old (85%) French oak barrels, before blending in August, a total maturation period of 10 months. No fining or filtration was used in the production of this wine. - Winemaker, Andrew Quin

Profile

A lifted wine showing aromatics of dark cherry, black currant, raspberry, satsuma plum and black olives. The palate shows traditional Hentley Farm characters with soft succulent tannins that are supported by dark fruits and balanced acidity. Notes of cherry and licorice add complexity while the balance of fruit intensity and oak through the back provide great length.

Bottled: February 2016

Drink: now - 2026

Analysis:	Alcohol	14.8%	Acid	6.7	pH	3.63
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Reviews & Accolades

2015 - 92 points Wine Spectator, 90+ points Wine Advocate, 95 points James Halliday
2014 - 90+ points Wine Advocate, 95 points James Halliday

2013 - 93 points James Halliday

2012 - 91 points Wine Advocate, 95 points James Halliday

2011 - 90 points James Halliday

2010 - 90 points Wine Spectator, 90+ points Wine Advocate, 96 points James Halliday

