



Hentley Farm

Barossa Valley
Wines

2014 Zinfandel

Planted on an old quarry where soil is almost absent, our Zinfandel block provides the biggest challenge every vintage...

Yet as a result of hand harvesting the fruit slightly later in the growing season, allowing it to raisin a little, the wine produced from the block is one of great complexity and flavour intensity.

Variety

100% Zinfandel - Single block

Vineyard

The fruit is sourced from a small block of 10 rows of Zinfandel vines located on the eastern facing slope of Hentley Farm. When founder Keith Hentschke purchased the property, this block was a quarry. The shallow soil profile overlaying the quarry limestone reduces the natural vigour of the vine, allowing vibrancy and intensity to shine in the fruit.

Vintage

Solid rainfall through June and July filled the soil profile and irrigation dams of Eden Valley thus providing a great start to the growing season. This was followed by an extremely dry and hot spring combined with unusually high winds at flowering. These challenging conditions continued on through summer until the middle of February when a significant rainfall event signalled the end of summer and a return to mild days. This last minute reprieve from the heat was critical for the vintage, resulting in slowed ripening and therefore increased opportunity for flavour development. One of the most unique Barossa vintages in recent history, and in my opinion will prove to be one of Hentley Farm's best. Winemaker – Andrew Quin.

Area: 0.78 ha

Harvested 27 March 2014

Winemaking

The fruit was crushed and destemmed, and underwent a 5 day cold soak before being inoculated for fermentation. Cap management included a combination of pump-overs and hand plunging 3-4 times daily. Once fermentation was complete the wine was basket pressed into a combination of old American (90%) and new French barrels (10%) where it underwent natural malolactic fermentation. A total of 10 months maturation. No fining or filtration was used in the production of this wine. - Winemaker, Andrew Quin

Profile

Primary aromatics of raspberry, cherry and rose petal combine with secondary aromatics such as burnt caramel, rhubarb, and a typical varietal lift of tomato leaf. This varietal lift also provides the first impression on the palate followed by a luscious mid palate fruit sweetness that is also typical of this variety. Through the back of the palate mint combines with vanillin and a distinct macerated red berry lift. A medium weighted wine that stands out for its aromatic intensity and unique flavours.

Blended & bottled: February 2014

Drink: now - 2020

Analysis:	Alcohol 15.5%	TA 6.5	pH 3.7	RS <1
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Reviews and Accolades

2011 & 2012 89 points James Halliday

2010 90 points James Halliday

2009 Trophy for "Best Alternative or Emerging Varietal" Marananga Wine Show 2010

