



Hentley Farm

Barossa Valley
Wines

2013 The Quintessential Shiraz Cabernet

This is a single vineyard example of the quintessential Australian blend of shiraz and cabernet. The 2010 Creation was the first opportunity to create this blend at Hentley Farm and the subsequent success of this wine indicated it should become a regular in our premium range, thus the Quintessential Shiraz Cabernet was born.

Variety

Shiraz 65% Cabernet 35%

Vineyard

This wine is a blend of 5 blocks from within our vineyard, all with variances in top soil depth, subsoil type, row orientation, clonal selection and micro-climate. 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

2013- Well-below average winter rainfall and warm conditions in early spring resulted in an early start to the growing season with budburst two weeks earlier than the long-term average. These conditions continued through flowering and for the remainder of the growing season with only 4.5 mm rainfall recorded over the period. This resulted in low crop levels with great intensity in both colour and flavour.

Harvest Date: 20 February 2013 - 3 March 2013

Crop Level: 1 - 2.2 t/Ha

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. 1/3 of the wine was left on skins for 50 days before being basket pressed. The remaining 2/3's went through a standard 7-10 day fermentation. All components were basket pressed to a combination of new (40%) and old (60%) French barrels where they underwent natural malolactic fermentation. The wines were racked off lees and returned to oak to mature separately for the first 18 months before being blended and returned to oak, a total maturation period of 22 months. - Winemaker, Andrew Quin

Profile

A complex and elegant wine providing aromatic lift from the cabernet with earth driven characters that are evidence of the high level of extended maceration used in this wines production. Black currant, earth, mushroom and mint are the dominant aromatics. On the palate grainy tannins line the sides and middle providing outstanding layers and length. A powerful wine with an underlying softness that is an inherent character of our vineyard.

Bottled: February 2015

Drink: now - 2028

Analysis:	Alcohol 15.5%	Acid 6.8	pH 3.55
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Reviews & Accolades

2012 - 96 points James Halliday

2011 - 94 points James Halliday

