



Hentley Farm

Barossa Valley
Wines

2011 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.

2009 - winner of the Trophy for 'Best Alternative or Emerging Varietal' at the Marananga Wine Show 2010

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. - Vineyard Manager, Greg Mader

Vintage

2011 -The cool rainy conditions of the 2011 vintage resulted in harvest dates four weeks later than the previous growing season, and while there were disease concerns, the positive flip side of this was the impact on flavour development. The extended ripening period allowed for the development of more complex and elegant aromatics and overall flavour ripeness occurring at lower sugar concentration, resulting in wines with great aromatic and flavour intensity.

Area: 0.78 ha

Harvested (hand-picked) : 28 March & 2 April

Winemaking

To combat the cool and wet vintage 5 out of the 10 rows were picked 2 weeks early and laid out on drying racks to recreate the fruit raising that normally occurs on the vine (a process known as amarone). The fruit was crushed and destemmed before being basket pressed into a combination of old American hogsheads (90%) and new French barrels (10%) where it underwent natural malolactic fermentation. The wine was then returned to oak for a total of 10 months. No fining or filtration was used in the production of this wine. - Winemaker, Andrew Quin

Profile

This wine displays an extremely expressive and lifted nose with characteristics of candied cherries, tomato leaf, rhubarb and raisined mulberries. On the palate herby tomato leaf and spice combine with a unique flavour of sweet and sour cherry. Strong fruit tannins fill the front palate, the soft mid-palate displays beautiful fruit sweetness and the back palate with round sweet glycerol and balanced oak provides balance and length.

Blended & bottled: February 2012

Drink: now - 2017

Analysis:	Alcohol 15.0%	Acid 6.7	pH 3.53
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