

HENTLEY FARM SHIRAZ 2018



WINE INTRODUCTION

Batches of wine were carefully selected from Shiraz blocks within our vineyard to create an estate grown wine that displays the treasured characteristics the property naturally produces in Shiraz: saturated colour, fruit intensity and soft, savoury tannins.

WINEMAKER VINTAGE DESCRIPTION

Good things come to those who wait". Nearly everything about the 2018 vintage happened more slowly than usual and we will be rewarded with wines showing a perfect mix of power and elegance. Although we had to wait until July for rains to arrive, the 2017 calendar year rainfall was a once-in-a-30-year event. The long-term weather pattern of two above average rainfall years being followed by a relatively dry year, was seemingly broken, as although we were expecting dryer conditions, we received 120mm above average rainfall, with a total of 599mm. Beautiful spring conditions saw healthy canopies of leaf cover across the vineyard enabling the vines to handle the hot summer with 20 days of above 35°C across January and February. After Budburst in late September and veraison coming a month late in some cases, the extended ripening period was perfect. Harvest returned to the dates of early the 2000's, spread over an 8-week period. Slow ripening and harvest has seen the production of wines that show a perfect mix of power and elegance with vibrant colours and powerful fruit.

WINEMAKING NOTES

The fruit was de-stemmed 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 (10%) & old (85%) French and American oak barrels, before blending in October, a total maturation period of 10 months. No fining or filtration was used in the production of this wine.

APPEARANCE, AROMA AND TASTING NOTE

Blackberry and liquorice lead the way with dark chocolate and cigar box hiding in the background. Layers of rich fruit are loaded on the front of the palate followed by chocolate and vanilla in the middle. Great tannin structure throughout and the persistence you would expect from the Hentley Farm Estate.

WINE INFORMATION

Country:	Australia
Region:	Barossa
Sub Region:	Seppeltsfield
Wine Type:	Red Wine
Producer:	Hentley Farm
Wine Name:	Shiraz
Vintage:	2018
Principle Grape (%):	Shiraz (100)
Closure:	Screwcap
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	14.50
Acid (g/L):	7.10
pH:	3.52
Winemaker Name:	Andrew Quin
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

James Suckling:	90 points
James Halliday:	95 points
Barossa Wine Show:	88 points