

HENTLEY FARM THE MARL GRENACHE 2018



WINE INTRODUCTION

In the North Western section of the Barossa Valley, the red clay loam over marl (a friable earthy deposit consisting of clay and limestone) produces the highest quality red wines. These soils provide the perfect balance of nutrient availability and vine stress, producing wines with saturated colour and fruit intensity.

WINEMAKER VINTAGE DESCRIPTION

Every growing season really starts in winter and June 2017 had us all feeling very nervous about what lay ahead for the 2018 vintage, with almost no rainfall recorded for the month! Fortunately the weather gods were on our side after that with good falls through August and September filling the soil profile and providing a great launching pad for budburst. On the 2nd December we had our last rain with a total calendar year volume of 599mm, 120mm above long term average. Standard summer conditions then took over with warm temperatures and little rainfall throughout. The delay in development continued with veraison one month later than recent years resulting in a return to harvest dates more common in the early 2000's. Slow ripening and harvest have resulted in the production of wines that show a perfect mix of power and elegance with vibrant colours and impressive, lingering fruit.

WINEMAKING NOTES

Fruit was harvested early to provide bright aromatics and a soft, succulent palate. 15% of this fruit was directly tipped into open top fermenters to further enhance the aromatic lift and complexity. The balance was treated traditionally with fruit de-stemmed and fermented on skins for 6 to 8 days. Once pressed, all parcels were settled for 24 hours then racked to oak for malolactic fermentation. The wine was blended for bottling in December 2018, a total of eight months maturation in seasoned French (80%) and American (20%) oak. No fining or filtration was used in the production of this wine.

APPEARANCE, AROMA AND TASTING NOTE

Bright red, scented fruits fill the nose with specifics of macerated strawberries and raspberries, secondary characters of fennel flower and liquorice providing the spicy lift. The palate shows great tannin focus through the middle and fleshy red fruit around the sides. Even elements of sweet and savoury and equally pleasing on the palate, this wine also pairs beautifully with a variety of dishes.

WINE INFORMATION

Country:	Australia
Region:	Barossa
Sub Region:	Barossa Valley
Wine Type:	Red Wine
Producer:	Hentley Farm
Wine Name:	The Marl Grenache
Vintage:	2018
Principle Grape (%):	Grenache (100)
Closure:	Screwcap
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	14.00
Acid (g/L):	6.20
pH:	3.50
Winemaker Name:	Andrew Quin
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

James Halliday:	87 points
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